

# CHEF'S SELECTION MENU

120 per person | To be enjoyed by the whole table. Please choose one main.  
Matching wine and sake \$85 per person

*Additional Caviar Tart / Scallops / Fennel    Surcharge + 20 Per Piece*

## SNACKS

Appellation Rock Oyster / Champagne Shrub    Add Caviar + *10 per person*

Ikura Tartlet / House made Creme Fraiche / Herbs

KURO Fried Chicken / Ume/ Bonito

Chicken Skin / Liver / Sunrise Lime / Foie Gras

Kangaroo Puff / Comte / Onion / Cherry Jam

## ENTRÉE

Today's Raw Fish 2 Kinds

XO Soba Noodles / Blue Swimmer Crab

*Add Tempura Scampi Crepe +16*

A5 Kagoshima Wagyu / Black Garlic / Preserved Lemon / Oyster

*Add Black Truffle +20*

## FISH

Robata Miso Barramundi / Burnt Lime

## MAINS

Aged Duck Breast / Sansho Pepper Sauce

OR

Fullblood Wagyu Tri Tip MBS 8+ Beef Jus    *Surcharge +10*

*Add Black Truffle +20*

## SIDE

Compressed Tomato / Shiso Pesto / Kombu Oil

## DESSERTS

Valrhona Chocolate Mousse / Passionfruit Cream / Pineapple

Milk Ice Cream / Mochi / Peach / Sakura

*1.5 % surcharge on all cards*