

À LA CARTE MENU

SNACKS

Appellation Rock Oyster / Champagne Shrub

Add caviar 10 per piece

4 pieces **20** 6 pieces **30** 12 pieces **58**

Ikura Tart / House Creme Fraiche / Fine Herbs (2 Pieces) 12

Kangaroo Puff / Comte / Mountain Pepper (2 Pieces) 12

Tuna Zuke / Tapioca Crisp 15

Tempura Skull Island Prawn / Buckwheat Crepe / Burnt Butter Snow 16

Chicken Skin / Foie Gras / Sunrise Lime (3 Pieces) 10

CAVIAR SERVICE

Served with potato churros, confit egg jam & chives

Black River - Siberian Caviar 20g 110

ARS Italica - Russian Oscietra 10g 130

Black Pearl -Beluga Caviar, 10g 170

ENTRÉE

Todays Raw Fish (2 Kinds) 34

Diamond Shell Clam / Tomato Consommé/ Kaffir Lime 32

Kangaroo Tartare / Beetroot / Umami 24

Kuro Fried Chicken / Ume / Bonito 16

Rangers Valley Wagyu MBS 9+ Carpaccio / Black Garlic / Oyster 32

Ocean Tart / Sweet Prawns / Hokkaido Scallops / Black River Caviar 36

Add sea urchin +20

Compressed Tomato / Shiso Pesto / Kombu Oil 12

Crispy Potato / Porcini / Umami Soy 13

MAINS

Aged Duck Breast / Bergamot Miso / Grapefruit Koshō 38

Market Fish 36

Mayura Full Blood Wagyu MBS 9+ 200gm 58

A5 Kagoshima Wagyu Sirloin MBS 12+ 200gm 135

Chinese Cabbage / Blue Cheese / Shiitake 23

The menu focuses on local ingredients and sustainability,
paying homage to the entire lifecycle of produce.

1.5 % surcharge on all cards