

À LA CARTE MENU

SNACKS

Appellation Rock Oyster / Champagne Shrub/ Herb Oil

Add caviar 10 per piece

4 pieces 20 6 pieces 30 12 pieces 58

Ikura Tartlet / House Made Creme Fraiche / Herbs (2 Pieces) 12

Jerusalem Artichoke Puff / Mushroom (3 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 buckwheat crepe, creme fraiche & chives

Black River - Siberian Caviar 20g 110

Anna Dutch - Osetra Caviar 28g 160

ENTRÉE

Today's Raw Fish (2 Kinds) 34

XO Gyoza/ Pork/ Chicken (6 Pieces) 17

Kuro Fried Chicken / Ume / Coriander 16

Rangers Valley Wagyu MBS 9+ Carpaccio / Egg Yolk Jam / Oyster 32

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

MAINS

Aged Duck Breast / Bergamot Miso / Grapefruit Koshō 40

Blue Cod/ Sakura/ Clam Dashi/ Herb Bouquette 68

Mayura Full Blood Wagyu MBS 9+ 200g 58

A5 Kagoshima Wagyu Sirloin MBS 12+ 200g 135

Chinese Cabbage / Blue Cheese / Shiitake 25

SIDES

Compressed Tomato / Salsa Verde / Takuan Powder 12

Crispy Potato / Porcini / Umami Soy/ Comte 13

Mixed Leaf Salad/ Olive Vinaigrette 12

Please note this is a sample menu only and is subject to change without notice.

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

1.5 % surcharge on all cards