

CHEF'S SELECTION MENU

80 per person | To be enjoyed by the whole table. Please choose one main
Matching wine and sake \$65 per person

Additional Appellation Rock Oyster / Champagne Shrub

4 Pieces 20 / 6 Pieces 30 / 12 Pieces 58

Add Caviar +10 Per Piece

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

SNACKS

Ikura Tartlet / House made Creme Fraiche / Herbs

KURO Fried Chicken / Ume/ Coriander

Tuna/ Tapioca Crisp

Jerusalem Artichoke Puff / Mushroom

ENTRÉE

Today's Raw Fish

XO Soba Noodles / Pork Belly

Add Tempura Skull Island Prawn Crepe +16

MAINS

Ocean Trout Confit/ Sakura/ Clam Dashi

OR

Aged Duck Breast / Duck Jus / Grapefruit Kosho

OR

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

SIDE

Compressed Tomato/ Salsa Verde / Kombu Oil

DESSERT

Pear / Mochi / Candied Ginger Milk Ice Cream / Sakura

1.5 % surcharge on all cards