

# 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/ Coriander

Tuna/ Tapioca Crisp

Jerusalem Artichoke Puff / Mushroom

## ENTRÉE

Today's Raw Fish 2 Kinds

XO Soba Noodles / Pork Belly

*Add Tempura Skull Island Prawn Crepe +16*

Rangers Valley Wagyu MBS 9+/ Egg yolk Jam/ Oyster

## FISH

Ocean Trout Confit/ Sakura/ Clam Dashi

## MAINS

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

## DESSERTS

Pear/ Mochi/ Candied Ginger Milk Ice Cream/ Sakura

Mont Blanc/ Chestnuts/ Chantilly

*1.5 % surcharge on all cards*