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| Wild-caught sword razor shell (<i>Ensis siliqua</i>) - 1 piece | \$15 |
| - blanched, drizzled with fish sauce & fried shallot oil | |
| Wild-caught 'baby' Indian squid (<i>Uroteuthis duvauceli</i>) | \$16 |
| - grilled on cast iron griddle with grapeseed oil | |
| Wild-caught common octopus (<i>Octopus vulgaris</i>) - 100 g | \$28 |
| - sous-vide in kombu & grilled on cast iron griddle | |
| Yesso scallop (<i>Mizuhopecten yessoensis</i>) - 1 piece | \$3.50 / 10 g |
| - lightly-grilled with sea salt, fried garlic & shallot olive oil | |
| Japanese abalone (<i>Haliotis discus hannai</i>) - 1 piece | \$7 / 10 g |
| - braised in abalone dashi for 6 hours & topped with gonad emulsion | |
| Wild-caught green tiger prawn (<i>Penaeus semisulcatus</i>) - 10 pieces | \$43 |
| - grilled on sea salt over cast iron griddle | |
| Wild-caught giant river prawn (<i>Macrobrachium rosenbergii</i>) - 1 whole | \$12 / 100 g |
| - house-made special spicy chili sauce with egg white | |
| Wild-caught gamba carabinero (<i>Aristaeopsis edwardsiana</i>) - 1 whole | \$35 / 100 g |
| - grilled on cast iron griddle | |
| Wild-caught Dungeness crab (<i>Metacarcinus magister</i>) - 1 whole | \$13 / 100 g |
| - house-made special spicy chili sauce or chawanmushi with umami crab stock | |
| Wild-caught golden king crab leg (<i>Lithodes aequispinus</i>) - 350 g | \$98 |
| - house-made special spicy chili sauce with egg white | |
| Wild-caught Mozambique lobster (<i>Metanephrops mozambicus</i>) - 4 - 5 pieces | \$98 |
| - lightly grilled over cast iron griddle | |
| Lobster bisque - American lobster (<i>H. americanus</i>) / European lobster (<i>H. gammarus</i>) | \$22 / \$25 |
| - roasted lobster (head & roe), skate stock, tomato purée, brandy | |
| Marble goby "soon hock" (<i>Oxyeleotris marmorata</i>) - whole fish | \$12 / 100 g |
| - deep-fried, Cantonese-style sauce with deep-fried julienned ginger | |
| Wild-caught samegarei (<i>Clidoderma asperrimum</i>) - whole fish | \$21 / 100 g |
| - grilled over binchotan or Cantonese-style sauce with deep-fried julienned ginger | |
| Secreto Ibérico pork - 180 g | \$35 |
| - grilled on binchotan, served with dried sole fish + garlic salt | |
| Piquant rice vermicelli 'bee hoon' - chilled | \$9 |
| - blanched, tossed in special sauces & topped with sakura ebi | |
| Asian slaw (<i>chimichurri & fish sauce</i>) - chilled | \$5 |
| - julienned purple cabbage, carrot & spring onion, topped with pomelo & fried shallot | |
| Water spinach (<i>Ipomea aquatica</i>) ' kang kong ' - chilled | \$12 |
| - blanched, tossed in kalamansi juice, dried shrimp & fried shallot oil | |
