



to start

- Yamada Bay - Pacific cupped oyster** (*Crassostrea gigas*) size 'SS' - 1 piece **\$6**
- served chilled with fermented green mango, chamomile mignonette, kaffir lime leaf oil
- Yamada Bay - Pacific cupped oyster** (*Crassostrea gigas*) size 'LL' - 1 piece **\$12**
- warmed over binchotan, served with pea miso butter, red rempah oil, aoyuzu
- Ice plant** (*farmed in Chiba, Japan*) - chilled **\$16**
- tossed in preserved sansho pepper, kalamansi kosho
- Amela tomato** (*farmed in Shizuoka, Japan*) - chilled **\$38**
- dry-aged wild-caught kanpachi, crème fraîche, fennel pollen, ulam raja pesto, Comté
- Japanese eel** (*Anguilla japonica*) 'unagi toast' **\$38**
- grilled over binchotan, house-made milk bread, black garlic & burnt apple purée, N25 caviar

to share - small

- Brussels sprouts** **\$15**
- pan-fried, dressed with kalamansi juice, fermented chili, fish garum
- Wild-caught 'baby' Indian squid** (*Uroteuthis duvauceli*) **\$16**
- grilled a la plancha with grapeseed oil & crispy lattice
- Yesso scallop** (*Mizuhopecten yessoensis*) - 1 piece **\$3.50 / 10 g**
- grilled a la plancha, served with fried garlic shallot olive oil
- Wild-caught gloomy octopus** (*Octopus tetricus*) **tentacle** - 150 g **\$38**
- sous-vide in kombu, grilled over binchotan, served with roasted plantain sambal oelek
- Wild-caught mottled skate** (*Beringraja pulchra*) **cheeks** - 150 g **\$38**
- pan-fried, spiced butter, served with fish bone curry emulsion, rojak caramel, pickled papaya
- Wild-caught kuromutsu** (*Scombrops gilberti*) - 120 g **\$60**
- grilled over binchotan, black cardamom oil, wildflower honey, chrysanthemum leaves
- Wild-caught prowfish** (*Zaprora silenus*) - 100 g / 150 g / 200 g **\$42 / 100 g**
- air-dried for 2 days, oil basted, served with juniper berry sambal

to share - big

- Wild-caught Mozambique lobster** (*Metanephrops mozambicus*) - 4 - 5 pieces **\$98**
- lightly grilled, served with belachan garum, pickled shallot, preserved lemon
- Wild-caught giant river prawn** (*Macrobrachium rosenbergii*) - 1 whole **\$12 / 100 g**
- grilled a la plancha, served with house-made spicy chili sauce
- Marble goby** (*Oxyeleotris marmorata*) 'soon hock' - whole fish **\$12 / 100 g**
- deep-fried with scales, vinegar & chili powder, dipping sauce - tamarind, fish bone soy
- Wild-caught Dungeness crab** (*Metacarcinus magister*) - pre-order only **\$15 / 100 g**
- simmered in house-made spicy chili sauce or steamed with chawanmushi
- Wild-caught samegarei** (*Clidoderma asperrimum*) - portioned **\$20 / 100 g**
- grilled over binchotan, served with juniper berry vinegar, preserved lemon, brown butter
- Wild-caught Australian spiny lobster** (*Panulirus cygnus*) **\$62 / 100 g**
- grilled over binchotan, served with grilled leeks, Chinese chive oil, charred peppers



White

2017 Domaine Ciringa Fosilni Breg Sauvignon Blanc (Štajerska)	\$16 / \$42 / \$78
2020 Domaine Luneau-Papin Muscadet Sèvre-et-Maine sur lie «Le "L" d'Or» (Loire)	\$118
2018 Castell d'Age Xarel.lo 0% SO2 (Penedès)	\$118
2016 Koehler-Ruprecht Kallstadter Saumagen Riesling Kabinett trocken (Pfalz)	\$128
2012 Domaine Michel Caillot Santenay Les Bras (Burgundy)	\$138
2018 Damien Laureau Savennières «Les Genêts» (Loire)	\$158
2017 Gautheron Chablis Premier Cru L'Homme Mort (Burgundy)	\$168

Red

2019 Château la Vernède Retour du Marché (Languedoc)	\$16 / \$42 / \$78
2020 Éric Texier Côtes du Rhône «Chat Fou» (S.Rhône)	\$98
2019 Negly La Falaise Rouge (Languedoc)	\$118
2017 Domaine Julien Sunier Régnié (Beaujolais)	\$128
2017 Domaine Gérard Julien et Fils Nuits-Saint-Georges (Burgundy)	\$208
2015 Domaine Charvin Châteauneuf-du-Pape (S.Rhône)	\$238
2016 Domaine Parent Beaune 1er Cru Les Epenottes (Burgundy)	\$258

Sparkling

NV Castell d'Age Cava Brut Nature Reserve «Aurèlia» (Penedès)	\$18 / \$48 / \$88
NV Vollereaux Brut Nature Zero Dosage (Champagne)	\$158

Cider

2018 Cidrerie du Vulcain Cidre de Fer (Fribourg)	\$78
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Sake

Kurabito no Jiman Sake (Shimonoseki, Yamaguchi) - 720 ml	\$138
Kitano Nishiki Junmai Daiginjo (Hokkaido) - 720 ml	\$138
Terada Honke Gonin Musume "Shizen no Manma" (Chiba) - 720 ml	\$138

Beer (bottle)

Orion Beer (Okinawa) - 330 ml	\$12
ROCOCO Tokyo WHITE (Tokyo) - 330 ml	\$26

Coconut

House-made coconut - mocktail / cocktail \$12 / \$18

Coffee (Tiong Hoe Specialty Coffee)**Hot / Iced**

Macchiato \$5 / -

Espresso \$5 / -

Latté \$5 / \$7

Cappuccino \$5 / \$7

Flat White \$5 / \$7

Long Black \$5 / \$7

Affogato - / \$7

Tea**Hot / Iced**

Dong Ding Oolong \$5 / \$7

Earl Grey \$5 / \$7

Yellow Meadows (Tisane) \$5 / \$7

Sencha (green tea) \$5 / \$7

Iced tea**Glass / Carafe**

Iced tea (with or without lemon) \$7 / \$15

Iced tea with lychee \$9 / glass

Non-alcoholic

Antipodes Still Water (500 ml) \$9

Antipodes Sparkling Water (500 ml) \$9

Bandung (rose syrup with milk) \$5

Citrus soda (freshly-squeezed orange / lemon / lime) \$9

Slow-pressed juices (orange / grapefruit) \$9