



to start

- Pacific cupped oyster** (*Crassostrea gigas*) size '3' - 1 piece \$8
- chilled, fermented red chilli & guava mignonette, Thai basil oil, fried shallots
- Wild-caught 'hotaruika' sparkling enope squid** (*Watasenia scintillans*) - chilled \$38
- burrata, anchovy dressing, pickled young papaya
- 'Hotate' yesso scallop** (*Mizuhopecten yessoensis*) **toast** - set of 6 pieces \$48
- scallop tartare, scallop garum, rosella pesto, bafun uni

to share - small

- Pointed cabbage** (*farmed in Taiwan*) \$26
- pan seared with anchovy butter, laksa leaf green goddess sauce, kanpachi 'lardo'
- Wild-caught Steenstrup's bay squid** (*Loliolus affinis*) \$16
- grilled a la plancha with grapeseed oil & crispy lattice
- New Zealand blue mussel** (*Mytilus planulatus*) **chawanmushi** \$18
- steamed egg custard, mussel cooked over binchotan, cep & mussel broth, sea asparagus
- 'Hotate' yesso scallop** (*Mizuhopecten yessoensis*) - 1 piece \$28
- pan seared, scallop mantle & gonad emulsion, Meyer lemon purée
- Wild-caught gloomy octopus** (*Octopus tetricus*) **tentacle** - 150 g \$42
- sous-vide in kombu, grilled over binchotan, burnt pineapple, keluak pesto
- Wild-caught Pacific bluefin tuna** (*Thunnus orientalis*) **cheeks** \$35 /100 g
- seared with spice butter, bonito pepper jus, sour salad, yama wasabi
- Wild-caught 'sakuramasu' masu salmon** (*Oncorhynchus masou*) \$70 /150 g
- shallow-fried, smoked bone consommé, inure & sago
- Donabe - wild-caught 'anko' blackmouth angler** (*Lophiomus setigerus*) \$58
- fermented mushroom Tsukiakari rice, ankimo, stuffed morels, fried lily bulb



to share - big

- Wild-caught Mozambique lobster** (*Metanephrops mozambicus*) - 4 pieces \$108
- lightly grilled, botan ebi garum, pickled shallot, preserved lemon, prawn butter
- Wild-caught gamba carabinero** (*Aristaeopsis edwardsiana*) - 1 piece \$53 / 100 g
- grilled a la plancha, amaebi bomba rice, ginger rempah, Chinese rose wine
- Marble goby** (*Oxyeleotris marmorata*) **'soon hock'** - whole fish \$12 / 100 g
- deep-fried with scales, vinegar & chili powder, tamarind, fish bone soy
- Wild-caught samegarei** (*Clidoderma asperrimum*) - fillet \$48 / 100 g
- grilled, saffron & lemon sauce, romaine & samegarei roe dressing, fried bones
- Wild-caught 'kinmedai' splendid alfonsino** (*Beryx splendens*) - 500 g \$148
- steamed half fish, fish bone soy, tomatillo dressing, fermented mustard green
- Wild-caught natal spiny lobster** (*Palinurus delagoae*) - 1 whole \$26 / 100 g
- grilled a la plancha, head butter sauce, braised leeks & wild garlic

