

snacks - for one

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| Chilled Pacific cupped oyster (<i>Crassostrea gigas</i>) - 1 piece | 8 |
| - served raw, pink guava hot sauce, Thai basil oil | |
| Chawanmushi • wild-caught Dungeness crab (<i>Metacarcinus magister</i>) | 12 |
| - topped with Dungeness crab meat & house-made umami crab stock | |
| 'Shima-aji' white trevally (<i>Pseudocaranx dentex</i>) - 2 pieces | 14 |
| - served raw, preserved lemon, crab fat, brown butter brioche | |
| 'Hotate' yesso scallop (<i>Mizuhopecten yessoensis</i>) - 1 piece | 16 |
| - pan seared, preserved olive vegetable butter, ramps matah | |
| Wild-caught sword razor shell (<i>Ensis siliqua</i>) - 1 piece | 16 |
| - blanched, drizzled with fish sauce, fried shallot, spring onion | |

to share

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| Signature chilled piquant rice vermicelli 'bee hoon' | 10 |
| - blanched, tossed in special sauce & topped with sakura ebi | |
| Signature chilled water spinach 'kang kong' | 12 |
| - blanched, tossed in kalamansi juice, fried shallot oil, dried shrimp | |
| 'Pancake' of wild-caught Steenstrup's bay squid (<i>Loliolus affinis</i>) | 16 |
| - grilled a la plancha with grapeseed oil & crispy lattice | |
| Sugarloaf & chopped smoked eel by <i>Maison Dehesa</i> | 26 |
| - pan-seared cabbage, anchovy butter, smoked eel herb sauce | |
| Wild-caught gloomy octopus (<i>Octopus tetricus</i>) - 120 g | 28 |
| - binchotan grilled, peanut harissa, laksa leaf pesto, pickled green chilli | |
| Wild-caught Indian white prawn (<i>Penaeus indicus</i>) skillet - 300 g | 38 |
| - pan-fried, prawn head sauce, spiced butter, curry leaves | |
| Wild-caught yellow croaker (<i>Larimichthys polyactis</i>) donabe | 38 |
| - binchotan grilled, ulam herbs, sambal matah, Koshihikari rice | |
| Wild-caught Dungeness crab (<i>Metacarcinus magister</i>) - whole crab | 12 / 100 g |
| - 'chye poh' pepper or chawanmushi or signature chili or chilled | |
| 'Soon hock' marble goby (<i>Oxyeleotris marmorata</i>) - whole fish | 13 / 100 g |
| - deep-fried, cep broth, fermented mustard greens, julienned fried ginger | |
| Wild-caught 'samegarei' roughscale flounder (<i>Clidoderma asperrimum</i>) | 22 / 100 g |
| - binchotan grilled, juniper berry vinegar, preserved lemon, brown butter | |
| Wild-caught gamba carabinero (<i>Aristaeopsis edwardsiana</i>) - whole prawn | 38 / 100 g |
| - binchotan grilled whole or split in half a la plancha | |

