

mains

Green 'laksa' noodle • wild-caught largehead hairtail (<i>Trichiurus lepturus</i>)	23
- binchotan grilled, green rempah broth, hard-boiled egg, thick bee hoon	
'Nasi ulam' donabe (claypot rice) • barramundi (<i>Lates calcarifer</i>)	25
- binchotan grilled, sambal matah, ulam herbs, Koshihikari rice	
NEW 'Hae mee tng' • wild-caught Indian white prawn (<i>Penaeus indicus</i>)	28
- prawn stock made with yellow shrimp (<i>Metapenaeus brevicornis</i>), somen	
Fish soup • sliced wild-caught New Zealand blue cod (<i>Parapercis colias</i>)	28
- Teochew-style fish stock prepared traditionally for 5 hours, Koshihikari rice	
Assam claypot • wild-caught 'samegarei' head (<i>Clidoderma asperrimum</i>)	28
- deep-fried samegarei fish head, assam fish broth, glass noodle 'tang hoon'	

snacks - for one

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

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	

