



**\* lunch set**

**\$60**

**Wild-caught 'kanpachi' greater amberjack (*Seriola dumerili*)**

- dry aged, grilled over binchotan, kanpachi belly lardo, Hami melon, watermelon rind achar

**New Zealand blue mussel (*Mytilus planulatus*) chawanmushi**

- steamed egg custard, mussel cooked over binchotan, assam perdas sauce, burnt kombu oil

**Steamed 'Tsukiakari' rice with squid**

- grilled 'kita' squid, surume ika, spice paste, squid liver

\* Every guest at the same table has to order the set.

**to start**

**Pacific cupped oyster (*Crassostrea gigas*) size '3' - 1 piece**

**\$8**

- chilled, fermented red chilli & guava mignonette, Thai basil oil, fried shallots

**Ice plant (*farmed in Chiba, Japan*) - chilled**

**\$16**

- tossed in preserved sansho pepper, kalamansi kosho

**Wild-caught 'shiro ebi' Japanese glass shrimp (*Trachurus japonicus*) - chilled**

**\$48**

- dressed in prawn garum, Sweet 8 tomatoes, soy pickled jambu & rosella dressing

**Wild-caught 'aji' Japanese jack mackerel (*Trachurus japonicus*) toast - set of 6 pieces**

**\$48**

- wet-aged aji, bafun uni, rosella leaf pesto

**to share - small**

**Wild-caught Steenstrup's bay squid (*Loliolus affinis*)**

**\$16**

- grilled a la plancha with grapeseed oil & crispy lattice

**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

**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 'soon hock' marble goby (*Oxyeleotris marmorata*) - whole fish**

**\$12 / 100 g**

- deep-fried with scales, vinegar & chili powder, tamarind, fish bone soy

**Wild-caught samegarei (*Clidoderma asperrimum*) - portioned**

**\$20 / 100 g**

- grilled over binchotan, juniper berry vinegar, preserved lemon, brown butter

**Wild-caught 'nodoguro' blackthroat seaperch (*Doederleinia berycoides*) - 500 g**

**\$168**

- grilled over binchotan, sand carrot puree, kyoho grape achar

**Wild-caught American lobster (*Homarus americanus*) - 1 whole**

**\$98**

- grilled a la plancha, claw salad, red pepper & head butter sauce

