

## lunch menu

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### mains

- Wild-caught 'kanpachi' greater amberjack** (*Seriola dumerili*) **with somen** - chilled 28  
- dry aged, kanpachi ponzu, karasumi, somen
- Wild-caught 'surumeika' Japanese flying squid** (*Todarodes pacificus*) **donabe** 28  
- braised surumeika, grilled indian squid, Tsukiakari rice
- Wild-caught 'amaebi' Northern shrimp** (*Pandalus borealis*) **mousse claypot** 35  
- courgette flowers stuffed with amaebi mousse, assam fish broth, glass noodle



### to start

- Pacific cupped oyster** (*Crassostrea gigas*) size '3' - 1 piece 8  
- chilled, fermented red chilli & guava mignonette, Thai basil oil, fried shallots
- Indo-pacific swamp crab** (*Scylla serrata*) **chawanmushi** - 1 serving 18  
- marinated crab meat with crab fat & ginger flower, blue swimming crab sauce
- 'Hotate' yesso scallop** (*Mizuhopecten yessoensis*) **toast** - set of 6 pieces 48  
- scallop tartare, scallop garum, rosella pesto, bafun uni



### to share

- Wild-caught Steenstrup's bay squid** (*Loliolus affinis*) 16  
- grilled a la plancha with grapeseed oil & crispy lattice
- Ice plant** (farmed in Chiba, Japan) - chilled 16  
- tossed in preserved sansho pepper, kalamansi kosho
- Pointed cabbage** (farmed in Taiwan) 26  
- pan seared with anchovy butter, laksa leaf green goddess sauce, kanpachi 'lardo'
- Wild-caught American lobster** (*Homarus americanus*) - 500 g 68  
- grilled a la plancha, head butter sauce, braised leeks & wild garlic

Naked  
Finn



Prices exclude 10% service charge & 8% GST.