



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
- Amela tomato** (farmed in Shizuoka, Japan) - chilled **\$38**
- dry-aged wild-caught kanpachi, crème fraîche, fennel pollen, ulam raja pesto, Comté
- 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 'baby' Indian squid** (*Uroteuthis duvauceli*) **\$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
- Yesso scallop** (*Mizuhopecten yessoensis*) - 1 piece **\$32**
- pan seared, finished with coral hollandaise, sauce of its abductor
- 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** - 120 g **\$60**
- seared with spice butter, bonito pepper jus, sour salad
- Wild-caught prowfish** (*Zaprora silenus*) - 100 g / 150 g / 200 g **\$42 / 100 g**
- air-dried for 2 days, oil basted, served with juniper berry sambal
- Wild-caught 'saba' blue mackerel** (*Scomber australasicus*) **\$70 / 160 g**
- kobujime for 2 days, served with candlenut foam, kedondong purée

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*) - portioned **\$20 / 100 g**
- grilled over binchotan, juniper berry vinegar, preserved lemon, brown butter
- Wild-caught 'kinmedai' splendid alfonsino** (*Beryx splendens*) - 500 g **\$148**
- steamed half fish, fish bone soy, tomatillo dressing, fermented mustard green
- Wild-caught American lobster** (*Homarus americanus*) - 1 whole **\$98**
- grilled a la plancha, claw salad, red pepper & head butter sauce

