



to start

- Pacific cupped oyster** (*Crassostrea gigas*) size 'SS' - 1 piece \$8
- chilled, fermented red chilli & guava mignonette, Thai basil oil, fried shallots
- Yamada Bay - Pacific cupped oyster** (*Crassostrea gigas*) size 'LL' - 1 piece \$12
- warmed over binchotan, pea miso butter, red rempah oil, aoyuzu
- 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 'sanma' Pacific saury** (*Cololabis saira*) **toast** - set of 6 pieces \$42
- whole deboned, grilled over binchotan, ramps pesto, smoked date jam and N25 Caviar

to share - small

- Wild-caught 'baby' Indian squid** (*Uroteuthis duvauceli*) \$16
- grilled a la plancha with grapeseed oil & crispy lattice
- Pacific abalone** (*Haliotis discus hannai*) **chawanmushi** \$18
- steamed egg custard, braised Jeju abalone, white pepper, buckwheat broth
- 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 \$38
- sous-vide in kombu, grilled over binchotan, roasted plantain sambal oelek
- Wild-caught mottled skate** (*Beringraja pulchra*) **cheeks** - 150 g \$38
- pan-fried, spiced butter, fish bone curry emulsion, rojak caramel, pickled papaya
- 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, haricote vert

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 giant river prawn** (*Macrobrachium rosenbergii*) - 1 whole \$12 / 100 g
- grilled a la plancha, served with house-made spicy chili sauce
- 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 manybar goatfish** (*Parupeneus multifasciatus*) - 1 whole \$22 / 100 g
- grilled over binchotan, mala oil, sand carrot puree, fennel & kyoho grape achar
- Wild-caught Australian spiny lobster** (*Panulirus cygnus*) \$62 / 100 g
- grilled over binchotan, grilled leeks, Chinese chive oil, charred peppers

