



to start

- Pacific cupped oyster** (*Crassostrea gigas*) size 'SS' - 1 piece **\$7**
- 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
- Toyama Bay - Shiro ebi** (*Pasiphaea japonica*) 'shrimp toast' **\$38**
- dressed in prawn garum, N25 Caviar, house-made toast, spiced persimmon jam

to share - small

- Brussels sprouts** **\$15**
- pan-fried, dressed with kalamansi juice, fermented chili, fish garum
- Wild-caught 'baby' Indian squid** (*Uroteuthis duvauceli*) **\$16**
- grilled a la plancha with grapeseed oil & crispy lattice
- Yesso scallop** (*Mizuhopecten yessoensis*) - 1 piece **\$3.50 / 10 g**
- grilled a la plancha, fried garlic shallot olive oil
- 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 matsukawagarei** (*Verasper moseri*) **\$50 / 100 g**
- confit, burnt broccoli puree, white penja pepper candlenut sauce, fish jus

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

