



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
- 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** **\$35 /100 g**
- 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 'kamasu' Heller's barracuda** (*Sphyræna helleri*) **\$70 /250 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



White

2017 Domaine Ciringa Fosilni Breg Sauvignon Blanc (Štajerska)	\$16 / \$42 / \$78
2020 Domaine Luneau-Papin Muscadet Sèvre-et-Maine sur lie «Le "L" d'Or» (Loire)	\$118
2018 Castell d'Age Xarel.lo 0% SO2 (Penedès)	\$118
2016 Koehler-Ruprecht Kallstadter Saumagen Riesling Kabinett trocken (Pfalz)	\$128
2012 Domaine Michel Caillot Santenay Les Bras (Burgundy)	\$138
2018 Damien Laureau Savennières «Les Genêts» (Loire)	\$158
2017 Gautheron Chablis Premier Cru L'Homme Mort (Burgundy)	\$168

Red

2019 Château la Vernède Retour du Marché (Languedoc)	\$16 / \$42 / \$78
2020 Éric Texier Côtes du Rhône «Chat Fou» (S.Rhône)	\$98
2019 Negly La Falaise Rouge (Languedoc)	\$118
2017 Domaine Julien Sunier Régnié (Beaujolais)	\$128
2017 Domaine Gérard Julien et Fils Nuits-Saint-Georges (Burgundy)	\$208
2015 Domaine Charvin Châteauneuf-du-Pape (S.Rhône)	\$238
2016 Domaine Parent Beaune 1er Cru Les Epenottes (Burgundy)	\$258

Sparkling

NV Castell d'Age Cava Brut Nature Reserve «Aurèlia» (Penedès)	\$18 / \$48 / \$88
NV Vollereaux Brut Nature Zero Dosage (Champagne)	\$158

Cider

2018 Cidrerie du Vulcain Cidre de Fer (Fribourg)	\$78
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Sake

Kurabito no Jiman Sake (Shimonoseki, Yamaguchi) - 720 ml	\$138
Kitano Nishiki Junmai Daiginjo (Hokkaido) - 720 ml	\$138
Terada Honke Gonin Musume "Shizen no Manma" (Chiba) - 720 ml	\$138

Beer (bottle)

Orion Beer (Okinawa) - 330 ml	\$12
ROCOCO Tokyo WHITE (Tokyo) - 330 ml	\$26

Coconut

House-made coconut - mocktail / cocktail \$12 / \$18

Coffee (*Milton Coffee Roastery - Tokuyama, Japan*)**Hot / Iced**

Black coffee \$6 / \$7

White coffee \$6 / \$7

Tea**Hot / Iced**

Dong Ding Oolong \$5 / \$7

Earl Grey \$5 / \$7

Yellow Meadows (Tisane) \$5 / \$7

Hōjicha \$5 / \$7

Iced tea**Glass / Carafe**

Iced tea (with or without lemon) \$7 / \$15

Iced tea with lychee \$9 / glass

Non-alcoholic

Antipodes Still Water (500 ml) \$9

Antipodes Sparkling Water (500 ml) \$9

Bandung (rose syrup with milk) \$5

Citrus soda (freshly-squeezed orange / lemon / lime) \$9

Slow-pressed juices (orange / grapefruit) \$9

Desserts

Greek yoghurt sorbet - dehydrated milk crisps, caramelised white chocolate, white ruby \$15

Candied Clementine - binka ubi ice cream, Clementine foam \$15

Binka Ubi - pan-seared jackfruit binka, pistachio ice cream, toasted coconut \$16

Ambon baba - fig compote, burnt pear chantilly, shaved Piedmont hazelnuts \$16