

CHEF'S SELECTION MENU

110 per person for the table to share
Please choose one main per person

Appellation Rock Oyster / Champagne Shrub
4 Pieces 28 / 6 Pieces 40 / 12 Pieces 80
add caviar 10 per piece

SNACKS

Kuro Fried Chicken/ Ume/ Micro Coriander

Corn Chiffon/ Mascarpone/ Shichimi

Octopus/ Chorizo/ Tomato

ENTREES

Today's Raw Fish

NZ Snapper Sashimi/ Cucumber/ Whey

Soy Milk White Sesame Tantan Noodles/ Chicken Mince

MAINS

Duck Breast/ Mango Yuzu Kosho/ Red Wine Sauce

OR

Yellowfin Tuna Katsu/ D'affinois/ Herbs *Surcharge +15*

OR

Blackmore Wagyu Rump Cap MBS+9/ Beef Jus *Surcharge +15*

OR

A5 Kagoshima Sirloin Wagyu Steak MBS+9 *Surcharge +40*

Iceberg Lettuce/ Shiokombu Yoghurt/ Chartreuse

DESSERT

Jasmine Milk Tea Ice Cream/ Poached Peaches/ Mochi

1.5 % surcharge on all credit cards
10% Surcharge on Sunday and Public Holidays and groups of 8 or more