

LUNCH SPECIAL

RAGU BIANCO PASTA DUCK RAGU, TRUFFLE, PECORINO CHEESE	28	MUSHROOM RISOTTO NF V CREME, MUSHROOM, GRANA PADANO, TRUFFLE BUTTER	28
TRAPANESE PESTO PASTA V TRAPANESE, ZUCCHINI, PARSLEY, STRACCIATELLA	29	STEAK FRITES CUT OF THE DAY, FRIES, NORI SALT, SAUCE OF THE DAY	45

STARTER

CHICKEN LIVER PARFAIT GFO CHICKEN LIVER, DATE, CRANBERRY YUZU JELLY, LAVENDER JUS	26	PORK FRITTER NFO PORKHEAD FRITTER, FIORETTO, TOMATO JAM, PEPPER JUS	26
STRACCIATELLA GFO NFO STRACCIATELLA, SMOKED TOMATO, PINE NUTS, TOMATO ONION JAM, NECTARINE	26	SNOW CRAB TOAST NF SNOW CRAB, PRAWN, SPICY MAYO, SESAME	13/pc
BEEF TARTARE DF GF NF BEEF TARTARE, AVRUGA CAVIAR, POTATO, EGG YOLK, NASHI PEAR	28	DUCK SAUSAGE GF DF DUCK SAUSAGE, QUINCE UMEBOSHI & JUS DE POULET	28

RAW

TUNA & BONITO DF GF NF TUNA, SMOKED BONITO, TOMATO PONZU, YUZU GEL, JALAPENO KOSHO PONZU	28	CAVIAR GF NF CAVIAR, RICE BLINI, NORI CRÈME FRAÎCHE, OYSTER CREAM AMUR SCHRENCKII CAVIAR 30G	250
ROCK OYSTER DF GF NF SYDNEY ROCK OYSTER, SHISO MIGNONETTE	6.5 ea.	ABROLHOS SCALLOP DF GF NF ABROLHOS SCALLOP, TAPIOCA SALSA, GREEN APPLE, CELERY PICKLE	9.5/pc

MAIN

MURRAY COD MURRAY COD, TRAPANESE, RISONI, KALE, FIORETTO, PRAWN OIL	45	LAMB RUMP GFO DFO SMOKED MACADAMIA CREAM, SEASONAL GREENS, PEPPER BERRY JUS	48
OCTOPUS NF DFO NDUJA VINAIGRETTE, POMME PURÉE, MARINATED PAPRIKA, OLIVES	38	SPATCHCOCK NF SPATCHCOCK YAKITORI, GRILLED OKRA, CORN, TOFU	33
FISH OF THE DAY GF NF SEASONAL FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON	MP	MUSHROOM UDON NF V MUSHROOMS, INANIWA UDON, BROWN BUTTER, PECORINO	36
PRAWN GRAIN RISOTTO FARRO, BARLEY, ARBORIO RICE, PECORINO, BUTTER, PRAWN	45		

TO SHARE

WHOLE DUCK GFO DFO DRY-AGED DUCK, DUCK SAUSAGE, QUINCE UMEBOSHI, JUS DE POULET	165	WHOLE FISH FLAT FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON	95
TOMAHAWK GF NF MBS 9 FULL BLOOD TOMAHAWK, MUSTARD, CHIMICHURRI, BEEF JUS	180/kg	LOBSTER LINGUINE NF HALF/WHOLE LIVE LOBSTER, BONITO XO SAUCE, GARLIC MISO BUTTER, LINGUINE	145/275
WHOLE SPATCHCOCK GF NF SPATCHCOCK YAKITORI, GRILLED OKRA, MISO CASSOULET, CORN, TOFU	58	SEAFOOD PLATTER GFO NF HALF/WHOLE LOBSTER, HALF-DOZEN OYSTERS, 2 PCS OF SCALLOPS, SEASONAL SASHIMI, MARIE ROSE & MIGNONETTE SAUCE, LEMON WEDGES <i>PLEASE NOTE: WITHOUT PRE-ORDER, THIS DISH MAY TAKE 30+ MINUTES TO PREPARE.</i>	185/265

SIDES

SHOKUPAN NF HOUSE-BAKED MILK BREAD, MUSHROOM BUTTER	15
GARDEN SALAD DF GF NF VG SEASONAL GREENS, LEMON DRESSING	12
POMME PURÉE GF NF V MASHED POTATO, NORI	15
FRITES GF NF VG FRIES, NORI SALT	11

VEGETABLES

ASPARAGUS DF NF GFO ASPARAGUS, SHIO-KOJI GRIBICHE, SALMON ROE, MISO POWDER	26
SUGARLOAF DF VG NFO SUGARLOAF, TAHINI, PERSIMMON MARMALADE	27
WITLOF SALAD DF GF NFO VG WITLOF, AGRODOLCE, PISTACHIOS, ORANGE, APPLE BALSAMIC	16
BROCCOLINI & BEANS DF GF VG CHARRED SEASONAL PEAS, BROCCOLINI, SMOKED MACADAMIA CREAM, PEA TENDRILS	26
ONION DF GFO SLOW-COOKED ONION, VEGAN JUS, CASHEW BUTTER, NORI	18

Please let us know if you have any dietary requirements or food allergies prior to ordering. We endeavour to accommodate your special requests, we cannot guarantee completely allergy-free due to the potential of traces allergens in our working environment and supplied ingredients.