

## STARTER

<b>CHICKEN LIVER PARFAIT</b>	GFO	26
CHICKEN LIVER, DATE, CRANBERRY YUZU JELLY, LAVENDER JUS		
<b>STRACCIATELLA</b>	GFO NFO	26
STRACCIATELLA, SMOKED TOMATO, PINE NUTS, TOMATO ONION JAM, NECTARINE		
<b>BEEF TARTARE</b>	DF GF NF	28
BEEF TARTARE, AVRUGA CAVIAR, POTATO, EGG YOLK, NASHI PEAR		

<b>PORK FRITTER</b>	NFO	26
PORKHEAD FRITTER, FIORETTO, TOMATO JAM, PEPPER JUS		
<b>SNOW CRAB TOAST</b>	NF	13/pc
SNOW CRAB, PRAWN, SPICY MAYO, SESAME		
<b>DUCK SAUSAGE</b>	GF DF	28
DUCK SAUSAGE, SAVOY CABBAGE, QUINCE UMEBOSHI & JUS DE POULET		

## RAW

<b>TUNA &amp; BONITO</b>	DF GF NF	28
TUNA, SMOKED BONITO, TOMATO PONZU, YUZU GEL, JALAPENO KOSHO PONZU		
<b>ROCK OYSTER</b>	DF GF NF	6.5 ea.
SYDNEY ROCK OYSTER, SHISO MIGNONETTE		

<b>CAVIAR</b>	GF NF	
CAVIAR, RICE BLINI, NORI CRÈME FRAÎCHE, OYSTER CREAM		
		250
<b>ABROLHOS SCALLOP</b>	DF GF NF	9.5/pc
ABROLHOS SCALLOP, TAPIOCA SALSA, GREEN APPLE, CELERY PICKLE		

## MAIN

<b>MURRAY COD</b>		45
MURRAY COD, TRAPANESE, RISONI, KALE, FIORETTO, PRAWN OIL		
<b>OCTOPUS</b>	NF DFO	38
'NDUJA VINAIGRETTE, POMME PURÉE, MARINATED PAPRIKA, OLIVES		
<b>FISH OF THE DAY</b>	MP	
SEASONAL FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON		
<b>PRAWN GRAIN RISOTTO</b>		45
FARRO, BARLEY, ARBORIO RICE, PECORINO, BUTTER, PRAWN		

<b>LAMB RUMP</b>	GFO DFO	48
SMOKED MACADAMIA CREAM, SEASONAL GREENS, PEPPER BERRY JUS		
<b>SPATCHCOCK</b>	NF	33
SPATCHCOCK YAKITORI, GRILLED OKRA, CORN, TOFU		
<b>STEAK</b>	GF NF DFO	
CELERIAC, BLACK GARLIC, POTATO FONDANT		
		200G RUMP CAP
		200G FLAT IRON
		180G SIRLOIN
<b>MUSHROOM</b>	NF V	36
MUSHROOMS, INANIWA UDON, BROWN BUTTER, PECORINO		

## TO SHARE

<b>WHOLE DUCK</b>	GFO DFO	165
DRY-AGED DUCK, DUCK SAUSAGE, QUINCE UMEBOSHI, JUS DE POULET		
<b>TOMAHAWK</b>	GF NF	180/kg
MBS 9 FULL BLOOD TOMAHAWK, MUSTARD, CHIMICHURRI, BEEF JUS		
<b>WHOLE SPATCHCOCK</b>	GF NF	58
SPATCHCOCK YAKITORI, GRILLED OKRA, MISO CASSOULET, CORN, TOFU		

<b>WHOLE FISH</b>		95
FLAT FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON		
<b>LOBSTER LINGUINE</b>	NF	145/275
HALF/WHOLE LIVE LOBSTER, BONITO XO SAUCE, GARLIC MISO BUTTER, LINGUINE		
<b>SEAFOOD PLATTER</b>	GFO NF	185/265
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>		

## SIDES

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

## VEGETABLES

<b>ASPARAGUS</b>	DF NF GFO	26
ASPARAGUS, SHIO-KOJI GRIBICHE, SALMON ROE, MISO POWDER		
<b>SUGARLOAF</b>	DF VG NFO	27
SUGARLOAF, TAHINI, PERSIMMON MARMALADE		
<b>WITLOF SALAD</b>	DF GF NFO VG	12
WITLOF, AGRODOLCE, PISTACHIOS, ORANGE, APPLE BALSAMIC		
<b>BROCCOLINI &amp; BEANS</b>	DF GF VG	26
CHARRED SEASONAL PEAS, BROCCOLINI, SMOKED MACADAMIA CREAM, PEA TENDRILS		
<b>ONION</b>	DF GFO	18
SLOW-COOKED ONION, VEGAN JUS, CASHEW BUTTER, NORI		