

STARTER

CHICKEN LIVER PARFAIT	GFO	26
DATE PURÉE, CRANBERRY YUZU JELLY, LAVENDER JUS		
STRACCIATELLA	GFO NFO	26
SMOKED TOMATO, PISTACHIO, TOMATO ONION JAM, BEET		
BEEF TARTARE	DF GF NF	28
AVRUGA CAVIAR, POTATO, EGG YOLK, NASHI PEAR		

PORK FRITTER	NFO	26
PORK HEAD FRITTER, FIORETTO, TOMATO JAM, PEPPER JUS		
SNOW CRAB TOAST	NF	13/pc
SNOW CRAB, PRAWN, SPICY MAYO, SESAME		
DUCK SAUSAGE	GF DF	28
QUINCE UMEBOSHI & JUS DE POULET		
ONION	DF GFO VG	18
SLOW-COOKED ONION, VEGAN JUS, CASHEW BUTTER, NORI		

RAW

SEASONAL SASHIMI	DF GF NF	MP
3 TYPES OF SEASONAL SASHIMI, TOMATO PONZU, SHISO		
ROCK OYSTER	DF GF NF	6.5 ea.
SYDNEY ROCK OYSTER, SHISO MIGNONETTE		

CAVIAR	GF NF	250
RICE BLINI, NORI CRÈME FRAÎCHE, OYSTER CREAM		
AMUR SCHRENCKII CAVIAR 30G		
ABROLHOS SCALLOP	DF GF NF	9.5/pc
TAPIOCA SALSA, GREEN APPLE, CELERY PICKLE		

MAIN

MURRAY COD		45
TRAPANESE, RISONI, KALE, FIORETTO, PRAWN OIL		
OCTOPUS	NF DFO	38
'NDUJA VINAIGRETTE, POMME PURÉE, MARINATED PAPRIKA, OLIVES		
FISH OF THE DAY	MP	
SEASONAL FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON		
CAULIFLOWER	VG	25
VEGAN GRENOBLOISE SAUCE, HAZELNUT OIL, CRANBERRY, AGED BALSAMIC		
PRAWN GRAIN RISOTTO		45
FARRO, BARLEY, ARBORIO RICE, PECORINO, BUTTER, PRAWN		

LAMB RUMP	GFO DFO	48
SMOKED MACADAMIA CREAM, SEASONAL GREENS, PEPPER BERRY JUS		
SPATCHCOCK	NF	33
SPATCHCOCK YAKITORI, GRILLED OKRA, CORN, TOFU		
STEAK	GF NF DFO	
CELERIAC, BLACK GARLIC, POTATO FONDANT		
		59
		49
		98
MUSHROOM UDON	NF V	36
MUSHROOMS, INANIWA UDON, BROWN BUTTER, PECORINO		

TO SHARE

WHOLE DUCK	GFO DFO	165
DRY-AGED DUCK, DUCK SAUSAGE, QUINCE UMEBOSHI, JUS DE POULET		
<i>*PREPARED IN LIMITED QUANTITIES DAILY</i>		
TOMAHAWK	GF NF	180/kg
MBS 9 FULL BLOOD TOMAHAWK, MUSTARD, CHIMICHURRI, BEEF JUS		
<i>*EACH CUTS VARIES IN SIZE AND WEIGHTS. SUBJECT TO AVAILABILITY</i>		
WHOLE SPATCHCOCK	GF NF	64
SPATCHCOCK YAKITORI, GRILLED OKRA, MISO CASSOULET, CORN, TOFU		

WHOLE FISH		95
FLAT FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON		
LOBSTER LINGUINE	NF	MP
HALF/WHOLE LIVE LOBSTER, BONITO XO SAUCE, GARLIC MISO BUTTER, LINGUINE		
SEAFOOD PLATTER	GFO NF	MP
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

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

VEGETABLES

ASPARAGUS	DF NF GFO	26
SHIO-KOJI GRIBICHE, SALMON ROE, MISO POWDER		
WITLOF SALAD	DF GF NFO VG	16
AGRODOLCE, PISTACHIOS, ORANGE, APPLE BALSAMIC		
BROCCOLINI & BEANS	DF GF VG	26
CHARRED SEASONAL PEAS, BROCCOLINI, SMOKED MACADAMIA CREAM, PEA TENDRILS		

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.