



TRY ME

Chef's Tasting Menu (2pp minimum available V or GF)		
5 plates (VGNO)		49
9 plates		79

SNACK

House pickles (V/VGN)		5
Candied anchovies x sesame seeds x smoked soy x honey (GF)		6
Edamame (GF/ V / VGN)		6

SMALL

Toasted shokupan x wagyu fat butter		8
Beetroot tataki x cherry ponzu x shisho x crème fraiche (V,VGNO)		18
Cured smoked carrot crudo x ocean pearl caviar x fuji apple (VGN)		18
Sake cured hiramasa kingfish x yuzu oil x seaweed textures (GF)		22

FRY

EzPz cauliflower x galbi glaze x ginger (V)		18
EzPz karaage x nori x green sauce x kewpie		18

YAKATORI (TWO STICKS)

Chicken meatball x yolk x golden tare		10
Chicken wings x shichimi x lemon (GF)		9
Wagyu beef x nitsume x miso onions x truffle mayo (GF)		18
Scallop x yuzu kosho butter x dill (GF)		18
Aburi salmon x tobiko x shichimi		13
Leek x tare x shichimi x yuzu salt (GF/VGN)		8
King mushrooms x tare x togarashi x lemon (VGN)		8
Smoked carrots x shisho tare x candied yuzu peel (VGN)		8

LARGER

Bone marrow x nori x rice		21
Grilled cabbage x smoked soy x brown butter x miso and cashew crème (V,VGNO)		24
Katsu curry x nama panko crusted pork rack x curry sauce x rice		35

SWEET

Chocolate fondant x orange ice cream x citrus x hazelnut		16
Coconut panna cotta x textures of strawberry x almond tuile (GF)		12

GF - gluten free. V - vegetarian. VGN - vegan. VGNO - vegan option
 Please note: Our kitchen contains foods with dairy, nuts, gluten, sesame and other allergens.
 Hence, we cannot guarantee an allergy free kitchen due to cross contamination.
 Please see our waitstaff if you have any dietary requirements.