

snacks - for one

<b>Chilled Pacific cupped oyster</b> ( <i>Crassostrea gigas</i> ) - 1 piece	8
- pink guava hot sauce, Thai basil oil	
<b>Wild-caught Dungeness crab</b> ( <i>Metacarcinus magister</i> ) - <b>chawanmushi</b>	12
- topped with Dungeness crab meat & house-made umami crab stock	
<b>'Shima aji' white trevally</b> ( <i>Pseudocaranx dentex</i> ) - 2 pieces	14
- preserved lemon, crab fat spread, brown butter brioche	
<b>'Hotate' yesso scallop</b> ( <i>Mizuhopecten yessoensis</i> ) - 1 piece	15
- pan seared, preserved olive vegetable butter, ramps matah	
<b>Wild-caught sword razor shell</b> ( <i>Ensis siliqua</i> ) - 1 piece	16
- blanched, drizzled with fish sauce, fried shallot, spring onion	

to share

<b>Signature piquant rice vermicelli 'bee hoon'</b> - chilled	10
- blanched, tossed in special sauce & topped with sakura ebi	
<b>Signature water spinach 'kang kong'</b> - chilled	12
- blanched, tossed in kalamansi juice, fried shallot oil, dried shrimp	
<b>'Pancake' of wild-caught Steenstrup's bay squid</b> ( <i>Loliolus affinis</i> )	16
- grilled a la plancha with grapeseed oil & crispy lattice	
<b>Sugarloaf &amp; 'buri lardo' - Japanese amberjack</b> ( <i>Seriola quinqueradiata</i> )	26
- pan-seared cabbage, anchovy butter, laksa leaf green goddess sauce	
<b>Wild-caught gloomy octopus</b> ( <i>Octopus tetricus</i> ) - 150 g	32
- peanut harissa, laksa leaf pesto, pickled green chilli	
<b>Wild-caught Indian threadfin</b> ( <i>Leptomelanosoma indicum</i> ) - 200 g fillet	35
- steamed, Cantonese-style sauce, topped with julienne cut fried ginger	
<b>Wild-caught Indian white prawn</b> ( <i>Penaeus indicus</i> ) <b>skillet</b> - 300 g	38
- prawn head sauce, spiced butter, curry leaves	
<b>Wild-caught 'ebodai' pacific rudderfish</b> ( <i>Psenopsis anomala</i> ) <b>donabe</b>	48
- ulam herbs, sambal matah, Koshihikari rice	
<b>Wild-caught Dungeness crab</b> ( <i>Metacarcinus magister</i> ) - whole crab	12 / 100 g
- signature chili sauce <b>or</b> steamed chawanmushi <b>or</b> black penja pepper <b>or</b> chilled	
<b>'Soon hock' marble goby</b> ( <i>Oxyeleotris marmorata</i> ) - whole fish	12 / 100 g
- deep-fried with scales, vinegar & chili powder, tamarind, fish bone soy	
<b>Wild-caught 'samegarei' roughscale flounder</b> ( <i>Clidoderma asperrimum</i> )	22 / 100 g
- binchotan grilled, juniper berry vinegar, preserved lemon, brown butter	
<b>Wild-caught gamba carabinero</b> ( <i>Aristaeopsis edwardsiana</i> ) - whole prawn	42 / 100 g
- grilled whole over binchotan <b>or</b> split in half a la plancha	

