

for one

Chilled Pacific cupped oyster (<i>Crassostrea gigas</i>) size '3' - 1 piece	8
- fermented green mango, chamomile mignonette, kaffir lime leaf oil	
'Hotate' yesso scallop (<i>Mizuhopecten yessoensis</i>) - 1 piece	12
- pan seared, scallop mantle & gonad emulsion, Meyer lemon purée	
Wild-caught sword razor shell (<i>Ensis siliqua</i>) - 1 piece	16
- blanched, drizzled with fish sauce, fried shallot, spring onion	
New Zealand blue mussel (<i>Mytilus planulatus</i>) chawanmushi	16
- mussel cooked over binchotan, cep & mussel broth	

to share

Signature piquant rice vermicelli 'bee hoon' - chilled	10
- blanched, tossed in special sauce & topped with sakura ebi	
Signature water spinach 'kang kong' - chilled	12
- blanched, tossed in kalamansi juice, fried shallot oil, dried shrimp	
'Pancake' of wild-caught Steenstrup's bay squid (<i>Loliolus affinis</i>)	16
- grilled a la plancha with grapeseed oil & crispy lattice	
Sugarloaf & 'kanpachi lardo' - greater amberjack (<i>Seriola dumerili</i>)	26
- pan-seared cabbage, anchovy butter, laksa leaf green goddess sauce	
Wild-caught Indian threadfin (<i>Leptomelanosoma indicum</i>) - 200 g fillet	35
- steamed, Cantonese-style sauce, topped with julienne cut fried ginger	
Wild-caught Indian white prawn (<i>Penaeus indicus</i>) claypot - 250 g	36
- deep-fried prawns, assam fish broth, glass noodle 'tang hoon'	
Wild-caught Japanese flying squid (<i>Todarodes pacificus</i>) donabe	38
- braised surume ika, grilled indian squid, Tsukiakari rice	
Wild-caught American lobster (<i>Homarus americanus</i>) - 500 g	60
- grilled a la plancha, head butter sauce, braised leeks & wild garlic	
Wild-caught Dungeness crab (<i>Metacarcinus magister</i>) - whole crab	12 / 100 g
- chilled or signature chili sauce or steamed chawanmushi or garlic butter	
Wild-caught 'soon hock' marble goby (<i>Oxyeleotris marmorata</i>) - whole fish	12 / 100 g
- deep-fried with scales, vinegar & chili powder, tamarind, fish bone soy	
Wild-caught 'samegarei' roughscale flounder (<i>Clidoderma asperrimum</i>)	22 / 100 g
- binchotan grilled, juniper berry vinegar, preserved lemon, brown butter	
Wild-caught gamba carabinero (<i>Aristaeopsis edwardsiana</i>) - 1 piece	42 / 100 g
- grilled whole over binchotan or split in half a la plancha	

