

mains

'Hae mee tng' • wild-caught Indian white prawn (<i>Penaeus indicus</i>)	28
- prawn stock made with American lobster heads & Dungeness crab shells	
Fish soup • sliced wild-caught Indian threadfin (<i>Leptomelanosoma indicum</i>)	28
- Teochew-style fish stock prepared traditionally for 5 hours	
Chilled somen • wild-caught gloomy octopus (<i>Octopus tetricus</i>)	28
- sakuramasu ikura, kanpachi ponzu, karasumi, somen	
Donabe • wild-caught mitre squid (<i>Uroteuthis chinensis</i>)	28
- grilled over binchotan, sambal matah, ulam herbs, Koshihikari rice	
Claypot 'tang hoon' • sliced wild-caught barramundi (<i>Lates calcarifer</i>)	28
- deep-fried barramundi slices, assam fish broth, glass noodle	

snacks - for one

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

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 & 'buri lardo' - Japanese amberjack (<i>Seriola quinqueradiata</i>)	26
- pan-seared cabbage, anchovy butter, laksa leaf green goddess sauce	

