



-- COLD --

cheese plate [V, opt GF] 22
18mo comte, quince, crackers, olive, kiss pepper

charcuterie [opt GF] 34
18mo comte, pork & fennel salami, wagyu pastrami, quince, crackers, olive, kiss pepper

yuzu soy cured salmon (8pc) [opt GF, opt DF] 28
Tasmanian salmon, yuzu yogurt sauce, pickled fennel (A)

-- HOT --

oven baked pillow bread (4) w/ chicken skin butter [opt DF, opt V] 12

cream of mushroom soup w/ pillow bread (2) [opt. GF] 26
assorted mushrooms, dashi base broth, cream

seafood medley [GF] 38
beurre blanc, ling fish, clams, prawn, zucchini (M)

wagyu hambagu rice bowl [DF] 42
handcut wagyu patty, onion, soy cured egg yolk, pickled veggies
(please allow 25min+ for us to craft this perfectly for you.)

black pepper short rib [DF, opt GF] 50(350g) / 65(450g)
62hr sous vide black angus short rib (bone-in), black pepper satay sauce

-- SIDE --

bowl of chips [GF, DF] 12
mentaiko mayo (vegan sub: smoked red pepper sauce)

caesar salad 15
romaine, house-cured sardine, parmigiano-reggiano, crouton (A)

-- DESSERT --

gelato bowl [V, GF] 12
oolong & jasmine soy gelato, burnt chocolate, snow ears, goji, hazelnut

****KITCHEN HOURS: 5 - 9PM (TUE - THU) ; 5 - 10PM (FRI, SAT)****