

## SMALL PLATES

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### Local Tiger Prawn Fritto - \$8

*Shisho Leaf, Prawn Emulsion*

### Oriental Millefeuille - \$12

*White Anchovy, Mala Glaze, Baby Leaf*

### Hakka Pork Belly Bruschetta - \$12

*Gruyère Cheese, Baby Leaf*

### Aus Wagyu Croquettes - \$10

*Black Pepper, Onions, Mustard,  
Trumpet Mushroom*

## SHARING PLATES

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### COLD

### Genting Highland Tomato (V) - \$12

*Calamansi Juice, Honey*

### Spencer Gulf Hiramasa - \$42

*Ginger Flower Gastrique,  
Perfumed Local Greens*

### Iberico Bellota Ham 80g - \$40

*Grapes, Pickles*

### HOT

### BBQ Hispi Cabbage - \$25

*Guanciale, Sour Cream, Pistachio Purée*

### Organic Cauliflower (V) - \$25

*House Blend Furikake, Multi Grain*

## MAINS

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### Crispy Scale NZ Chatham Island Blue Cod 200g - \$65

*Fermented Black Bean Beurre Blanc, Cabbage, Ikura*

### NZ Lumina Lamb Rack "Roti" - \$88

*Oriental Spice Rub, Pickled Split Jus, Spring Onion Oil,  
Green Chilli Purée*

### Aus Wagyu Flank MBS8 220g - \$72

*Black Pepper Croquettes, Pickled Mustard Green, Cauliflower*

### Juku Japanese Sustainable Wagyu A4 Striploin - \$88 / 100g

### Truffle & Yunan Cloud Bean Donabe (V) - \$62

*Caipo, Kailan, Nanatsuboshi  
(Supplement Guanciale +\$12)*

## HOUSE SPECIALTY

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### Cameron White Corn (V) - \$8

*Different Textures of Corn*

### Shanghainese Hairy Crab Roe - \$35

*Kyoto Soy Curd, Brown Crab, Uni*

### Fish Soy Collagen Soup - \$28

*Marble Goby, Yuba Skin, Pork Skin, Bamboo Fungus*

### South Africa Island Abalone - \$28

*Risoni, Sakura Ebi, Roasted Seaweed*

## DESSERTS

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### Almond (V) - \$22

*Gavotte, Mochi, Nuts, Apricot*

### Japanese Sweet Potato (V) - \$20

*Vanilla Ice Cream, Chantilly Cream*

### Trio of Okinawa Brown Sugar Madeleine - \$9

(V) - vegetarian

Kindly note that the same menu has to be enjoyed by the entire party.