



Small Plates & Nibbles

Homemade Rustic Sourdough	9.5	Grilled Japanese White Corn	15	Warm Cilantro King Oyster Funghi Salad	12.5
porcini olive vegetable butter		smoked shellfish paprika butter		calamansi shoyu vinaigrette, fried shallots	
Uni Hiyashi Chawanmushi	18	Heirloom Radish Crudit�	9.5		
seasonal uni, kombu oil		gochujang mayo, black garlic aioli			
Steamed Petit Pois	9.5	Ikura Potato Salad	12		
katsuoboshi shreds, preserved lemon herb vinaigrette		anchovy mustard aioli, cornichons, dill			
Steamed Edamame	9.5	Avant Handmade Dumplings	25		
shiro shoyu dashi, truffle oil, hong spices black pepper		aged vinegar/ choose flavours from our fridge	18pcs		

Chilled Starters

Hokkaido Scallop Ceviche	25
tobiko, red onion, tortilla chips	
Chilled Baby Abalone	25
tobiko, shiro shoyu wasabi vinaigrette	1/2 dz
Seasonal Fish Gravalex	23
fennel slaw	
Today's Sashimi	88
geoduck/whelk or whatever's in the tanks	per 500g +15/pc

Warm Starters

XL Baked Oysters	9.5	Tsukiji Kanisho King Crab Leg	48
herb crumb, choice of: puttanesca / mustard mornay / burnt leek brown butter	min 2pcs	mala butter, chives	per piece
ABAGOLD Grilled Live Abalone	15	Seasonal Clams	32 40
grilled with yuzu garlic butter, scallions	per piece	miso butter	400g 900g
Poached Angel Prawns	35	Grilled Galician Octopus	38
chilli padi, garlic, soy dressing	8pcs	creamy squid ink, salsa verde, mash	
Mini Lobster Roll	14 38		
kimchi thousand island, onion, celery, potato chips	/pcs /3pcs		

Grains & Pastas

Fogo Fungi Mushroom Somen	9.5	Scallion Olive Vegetable Oil Noodle	12
truffle goma sauce, toasted sesame seeds		olive vegetable scallion oil + Add Abagold Abalone	+12
Shio Koji Tomato Pasta	18	Beef Garum Aglio Olio Pasta	20
cherry tomato, spaghetti, thai basil oil		confit garlic emulsion, fusilli, fried shallots, chilli	

Soups

Hokkigai Aka Miso Soup	40
dashi, scallion	
Seasonal Clams Bisque	13.5
garum, smoked pancetta, sake kasu, chinese celery oil	

Mains & Entr es

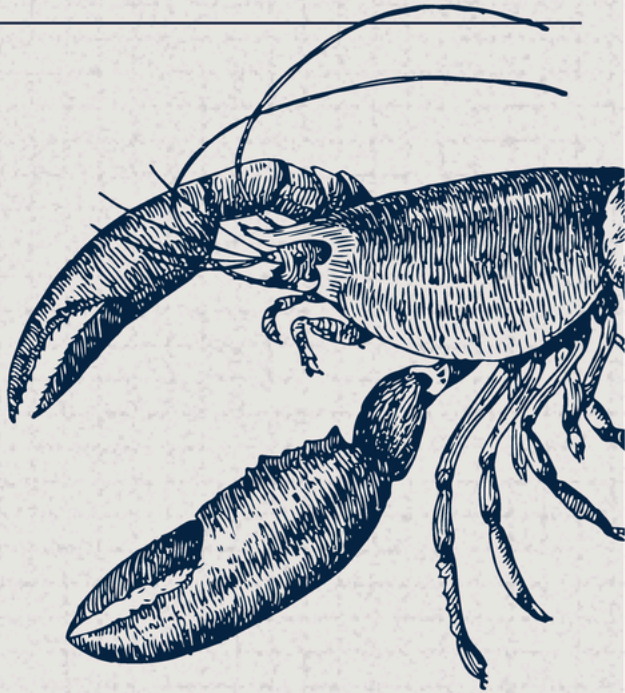
Seasonal Crabs	+15
choice of chilli garlic butter, miso or clear steamed	
Fish of the Day	28~88
thai green jaew sauce, lemon	
French Poulet Chicken Crown	28
garum butter, potato salad, sauce vert	
Black Onyx Black Angus Beef	48 68
viking salt, mustard	300g+ 450g+
Ironbark Wood Smoked OP Rib	218
viking salt, mustard	
pre-order min. 6 hours in-advance	

Seasonal Lobsters

Your Choice: steamed / sashimi / oven-roasted
Your Sauce: miso butter / mala butter / plain steam

Cook it your way | Choice of grilled or sashimi | **+15** per piece

Boston Lobster	108 78/kg
method: grilled only	500-700g 1kg up
Scottish Blue Lobster	108 138/kg
method: grilled only	500-700g 1kg up
Western Australian Rock Lobster	68 138/kg
methods: grilled or sashimi	450-550g 1kg up
Southern Australian Rock Lobster	PRE-ORDER ONLY
methods: grilled or sashimi	



Sweets

Morsels Horlick Tiramiso	10
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Good seafood starts at the source.



We choose from fisheries, farms and markets we trust.

Selected for provenance, quality and condition.