



**ROASTED TRI-COLOURED BABY HEIRLOOM BEETS
WITH DI STEFANO BURRATA, HOUSE GROWN
GARDEN BABY ARUGULA, MARINATED AVOCADO,
TOASTED PUMPKINSEED VINAIGRETTE CANDIED
PECANS AND BEET CHIPS**



“YUZUKOSHŌ” CEDAR SHEET WRAPPED WILD PACIFIC HALIBUT FILET WITH SMOKED CORN FOAM, DAIKON RADISH-RICE CAKES, MIRIN GLAZED BABY CARROTS, PEA TENDRILS AND SOY PAPER-CAVIAR TEMPURA



FRESH SAFFRON
TAGLIATELLE WITH
FORAGED CHANTERELLE
MUSHROOMS, ENGLISH
PEAS, PINK PEPPERCORNS
AND SMOKED PECORINO
ROMANO



KHMER SNAKEHEAD FISH
AMOK WITH YELLOW
KROEUNG PASTE,
COCONUT MILK, RED
CHILLES, KAFFIR LIME LEAF
AND FRIED GARLIC

**DUCK EGG AND CORN CHAWAN
MUSHI WITH KUSSHI OYSTER,
SHAVED TRUFFLE, WHISKY BARREL
AGED SOY SAUCE AND KINOME LEAF**



**HUMBOLT "SQUID EGG" WITH DUCK YOLK,
SQUID INK FAN, WAKAME "CAVIAR" AND
CURED CUCUMBER NOODLES**



OCTOPUS 2-WAYS

**CUCUMBER WRAPPED TERRINE WITH POACHED LEEK,
DAIKON AND MATCHA GLAZE
24-HOUR MARINATED AND CHAR BROILED WITH FRESH
IKA SOBA AND SEAWEED FAN**

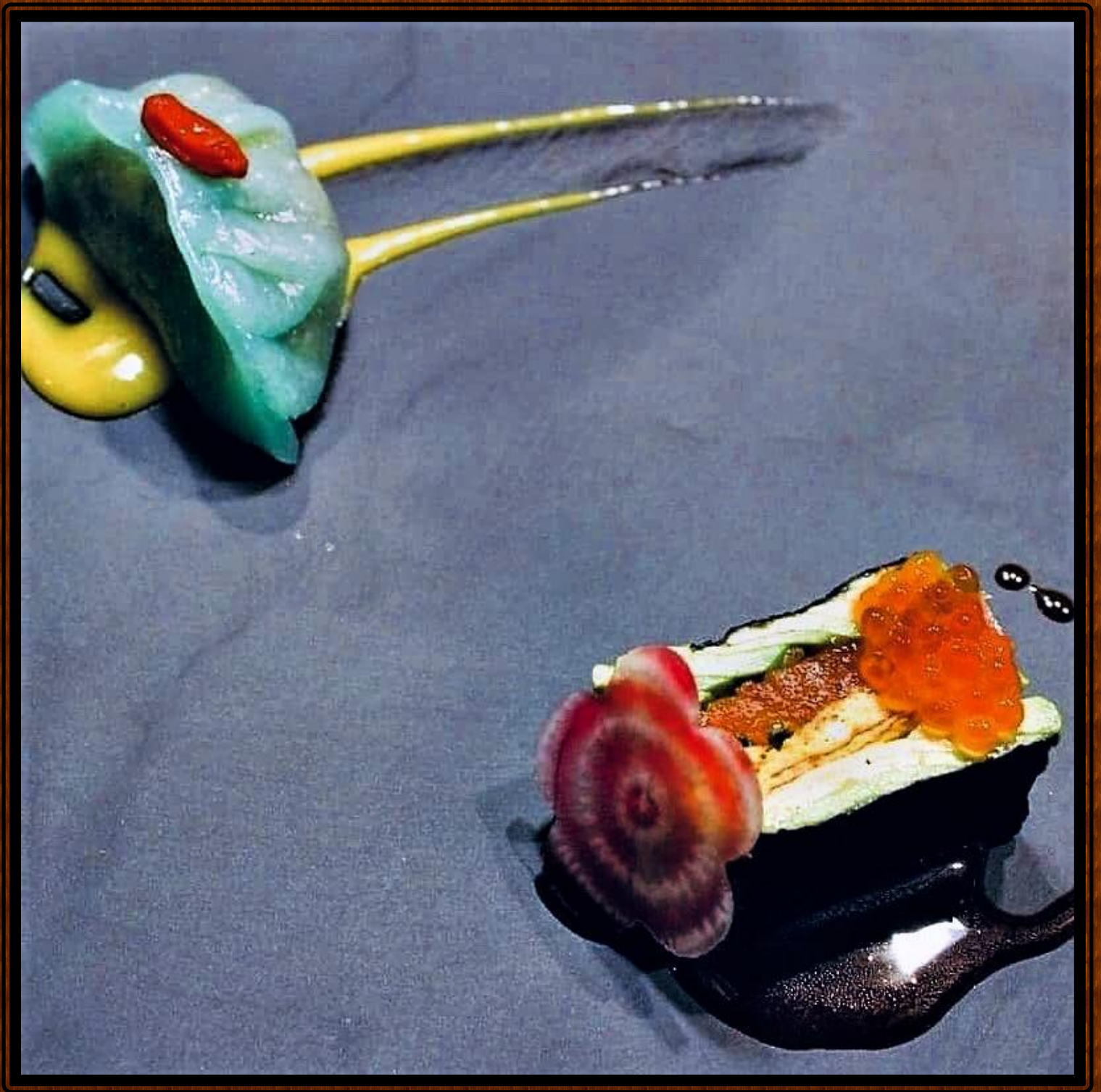


CARROTS 4 – WAYS

**SLOW ROASTED BABY CARROTS WITH HAZELNUT ~ SUMMER TRUFFLE BUTTER AND “EDIBLE EARTH” /
CARROT ~ BUTTERNUT SQUASH DUMPLING WITH CARROT ~ CARDAMOM REDUCTION/
HEIRLOOM CARROT, LEEK AND ASPARAGUS TERRINE WITH GOAT CHEESE FOAM/
CARROT BISQUE WITH GINGER, STAR ANISE AND COCONUT MILK**



**PARMIGIANO EXPOSÉ
GELÉE NOODLES, WHEY
PULLED CHEESE, CREMÉUX,
CRISPS, DEHYDRATED AND
FRESH SHAVED**



COHO SALMON DUO

BAMBOO "CRYSTAL" DUMPLING WITH SMOKED BACON, CHERRY AND BLACK OLIVE;

OSHIKUSHI WITH AVOCADO, TOMATO, IKURA AND CARROT REDUCTION



HUMPBAC SNAPPER FILET WITH PRESERVED LEMON COUSCOUS, SALSA VERDE, PINE NUTS AND CHARRED LIME OIL



WAGYU TENDERLOIN WITH MARROW REDUCTION, POMMES ANNA, 3-MUSHROOM – SQUASH TERRINE, SHIITAKE PUREE AND SHAVED BLACK TRUFFLES

ROASTED EGGPLANT
AND VEGETABLE
TERRINE WITH ST. AGUR
GOATS CHEESE AND
AVOCADO PURÉE



TUSCAN KALE WITH
LEMON – HONEY
DRESSING, CORNBREAD
CROUTONS, CRISP
PANCETTA AND
PARMIGIANO





**GINDARA WITH HOBA
MISO, SHIMEJI
MUSHROOMS, CRISPY
SOBA BOAT AND SHISO**



**TAMALES OAXAQUEÑOS WITH
AJI GUAJILLO, RED BACK
PRAWNS, PEPITAS AND FRESH
QUESO BLANCO**



**PORK BELLY IN PASTRY
CRUST WITH SMOKED
PORK FOAM AND SLOW
COOKED ADZUKIS**



PAN SEARED U-10 HOKKAIDO
SCALLOPS WITH SMOKED
CAULIFLOWER ~ APPLE PUREE,
CANDIED BLACK OLIVE AND
CHILE GLAZED BACON



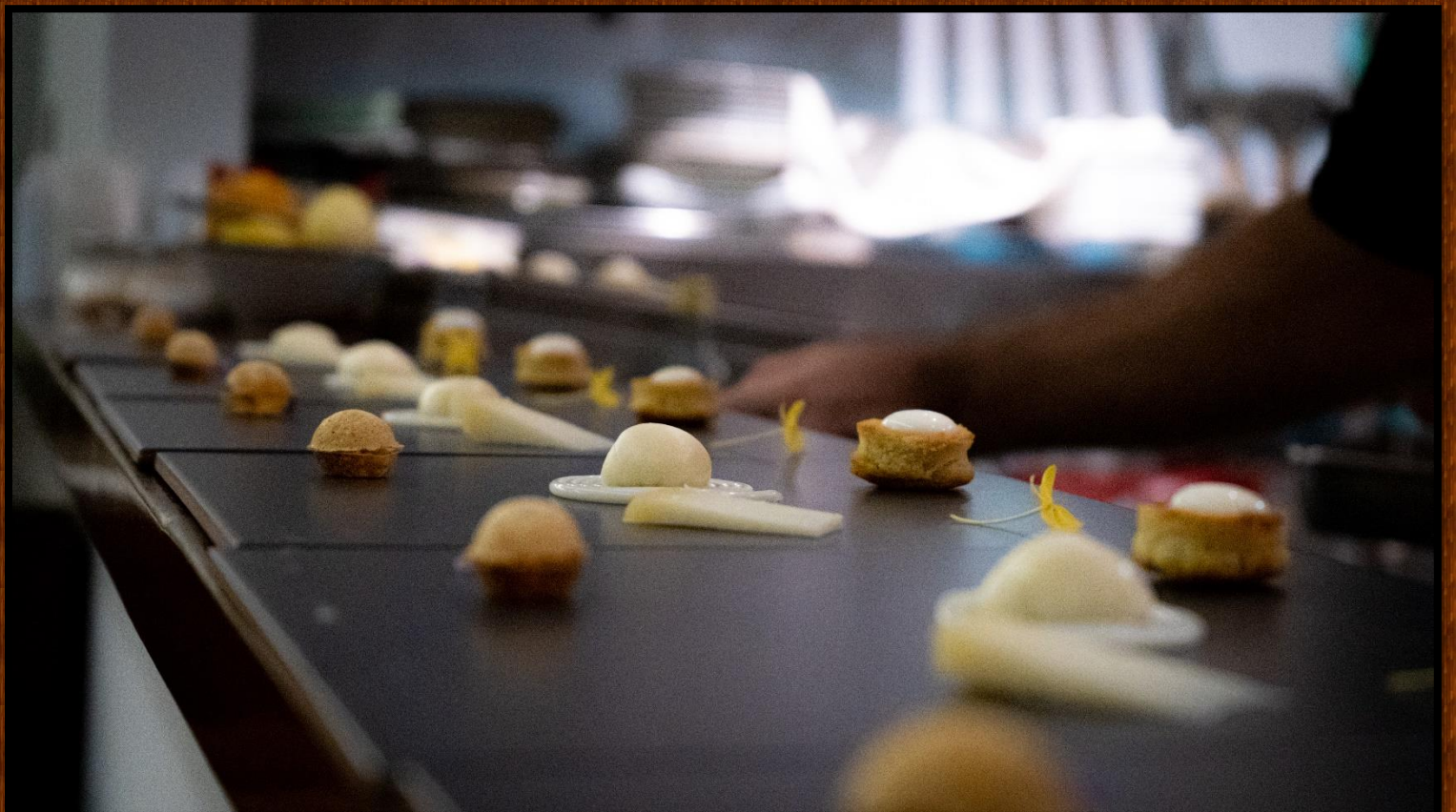
TROUT 3-WAYS

- ROSEMARY, MAPLE – BEET GRAVADLAX WITH MUSHROOMS, WALNUT & CARROT CREAM
- CHERRY SMOKED WITH OAK AGED SOY "BONBON" IN EDIBLE PLASTIC WITH SPICED TERIYAKI
- POTTED CUCUMBER PICKLE, HORSERADISH – CAULIFLOWER CRÈME FRAÎCHE AND FENNEL





6 FORMS OF PECORINO
GELÉE NOODLES, "PECORRATA", MOUSSE, CRISPY SPHERES, LIQUID RAVIOLI AND SFINCIONE



4 "DANCES" of the SEA

Squid: confit with sweet green peas, mint, dill and cucumber

Cu cut: Cu cut sushi ball with rice, nori, amadare sauce and scallions

Mud crab: cha muang pea flower dumpling with x.o. sauce

Bonito: wild Bawah island grass-smoked tataki with nanban sauce





TAKOYAKI CREPE WITH PRAWN
AND REEF OCTOPUS, RADISH,
SEAWEED, TONKATSU SAUCE,
SCALLIONS AND SOY PEARLS

CURRIED PUMPKIN "EGG
YOLK" WITH SWEET COCONUT
"WHITE" AND SPRING ONION



MARLIN MOUSSE
TORCHON WITH BEET –
BALSAMIC REDUCTION,
SQUID INK "CAVIAR"
AND DILL FROND



**SOYBEAN OKARA WITH
GROUND WAGYU, MISO
KUDZU, FRESH TOFU, SESAME,
RADISH AND KIMPAKU GOLD**



RED SNAPPER CEVICHE WITH
GARDEN HERBS, EDIBLE
FLOWERS, GREEN CHILE, RED
RADISH, CRISPY PUFFED RICE,
CORIANDER KOSHŌ AND LIME



**EMPEROR SNAPPER
4-DAY PREPARATION -
BINCHOTAN CHAR-
BROILED WITH SCALE
CRUST, GROUND RICE -
SHOYU MIST, HIRE-ZAKE
FISH FIN SAKE,
VERTEBRAE KOROKKE
AND DAIKON -
SCALLION DOBIN MUSHI**











STONE CRAB ~ CORN
CAKE WITH AVOCADO –
EDAMAME MASH AND
MOMIJOROSHI AÏOLI

**COPPER RIVER SALMON
TANDOORI WITH CRAB
Kofta, CUMIN NAAN,
PULAO AND
CAULIFLOWER MASALA**



**BEET & CARROT
TORTELLONI WITH BRAISED
PORK CHEEK, BUTTERED
LEEKs, TRUFFLE AND PEAS**





**MAHIMAHI SUSHI MOUSSE
WITH PIQUILLO MAYO,
SQUID INK PAINT AND
PICKLED ROOT SLAW**



**BRAISED BEEF SHORTRIB
WITH SWEET POTATO
RAVIOLI, PICKLED SHIMEJI
AND FRIED LEEKS**

**BRAISED LAMB SHANK
WITH MAPLE ROASTED
BRUSSEL SPROUTS AND
MALT WHISKY DEMI**



**HARASUME NOODLE
WRAPPED BLACK COD
WITH BOK CHOY PURSE
AND DAIKON LEATHER**



WAHOO POKÉ WITH
AVOCADO, CHILE,
MANGO, POACHED APPLE
AND PLANTAIN CHIP





**FOIE GRAS TORCHON
WITH SOBA CAKE, NIGORI
SAKE GELÉE AND GOJI ~
PLUM RELISH**

**PAN ROASTED DUCK
BREAST WITH SOYBEAN
CAKE, BEET CHUTNEY AND
HARICOT VERT**





**MANGOSTEEN CRÈME
BRÛLÉE WITH CANDIED
MANGO, TOASTED
COCONUT AND MATCHA
SHORTBREAD**

**YELLOWFIN TARTARE WITH
KOJI SALT, AVOCADO,
SHAVED DAIKON, SHISO,
CHILE AND KEY LIME**



**SCALLOPS 2-WAY WITH
BEET PAINT, SWEET CORN,
FENNEL, GINGER AND
FRIED ROOT CHIPS**



POPCORN PRAWNS WITH
GUAJILLO CHILE AIOLI,
CILANTRO, SESAME SEEDS
AND KEY LIME



**PORK "TSUKUNE"
YAKITORI SKEWERS WITH
PORK TARE SAUCE AND
MELTED GRUYERE**



**6' VALENCIAN PAELLA WITH
CHORIZO, CHICKEN,
PRAWNS, TOMATO,
SAFFRON AND MANCHEGO**



**CHARCOAL BROILED
"BONJIRI" CHICKEN TAILS
WITH GRILLED LEMON,
SWEET SOY AND CHIVES**



**BBQ MOROCCAN
OCTOPUS WITH HARISSA
SPICE PASTE, CHILE
PEPPERS AND PARSLEY**



"OCTOPUS 5-WAYS"

- 1/SASHIMI WITH UME PLUMS
- 2/PASTRAMI ON GERMAN RYE
- 3/TERRINE WITH KIELBASA AIOLI
- 4/TAKOYAKI WITH TONKATSU
- 5/BACON WITH CURED EGG YOLK



**ROGAN JOSH MUTTON
CURRY WITH CHANA
MASALA, COCONUT
CHUTNEY AND CUMIN CHIP**



**HAMACHI CRUDO WITH PEA
CRUST, SWEET PUREE, PEA
TENDRILS AND ORGANIC
PEA SHOOTS**





**BET GEL NOODLES WITH
HAND PULLED MOZZARELLA,
PARMIGIANO TULLE, SAUTEED
CHANTERELLES AND CHERRY
SMOKED BLACK PEPPER**

**SAMOAN LOBSTER OKA WITH
FRESH COCONUT, PEANUT,
DRIED TOMATO, CILANTRO,
SPROUTS. LIME AND PALM
SUGAR THAI CHILE DRESSING**



THE YARDBIRD 8-HR SMOKED
CHICKEN SANDWICH WITH
SMOKED BACON, AGED
CHEDDAR, ROASTED
MUSHROOMS AND CAROLINA
MUSTARD BBQ SAUCE



**MAPLE MISO BLACK COD
ON A HOT STONE WITH
CRISP SOBA NOODLES,
SHIITAKE MUSHROOMS
AND FRIED LOTUS ROOT**





↑ OCTOPUS TERRINE,
PAPRIKASH SAUCE
AND SMOKED CHORIZO



LOBSTER ~ JALAPENO
↑ SAUSAGE WITH
PIQUILLO PEPPERS



← CHAR BROILED
SARDINES WITH
CHILE ~ LIME SALT

↓ TANDOORI WING
DRUMETTES WITH
ROARING 40'S BLUE

↓ ARANCINI WITH
TALEGIO CREAM,
CAPERS AND CHIVES





**BEEF TATAKI BUNDLES
WITH EDAMAME PURÉE
AND MARINATED TOFU**



**CHERRY MISO SALMON
DAIKON ROLLS WITH
TOASTED EGG YOLK**



**LOBSTER, LANGOUSTINE
AVOCADO, TRUFFLED
BEAN PURÉE AND
CAVIAR ON BEET CHIP**



**TUNA TARTAR IN DAIKON
CUP WITH CAPERS,
ROASTED BEET AND
CANDIED BLACK OLIVE**

DUMPLING DUO
MENCHI KATSU BEEF WITH
TONKATSU AND OYAKI SOBA
DUMPLING WITH OCTOPUS,
CANDIED BACON & UNI BUTTER

