



## chef's selection

### **nori crisps**

tuna | kingfish | green onion | togarashi | sesame dressing

### **lobster taco**

celery mayonnaise | wasabi furikake

### **new style sashimi**

salmon | snapper | scallop | sesame oil | ponzu

### **popcorn shrimp**

chilli yuzu mayonnaise

### **shumai**

red royal prawn | spicy ponzu

### **miso glazed 'glacier 51' toothfish**

den miso | pickles

### **house salad**

raddichio | gem | ginger soy vinaigrette

### **icon crossbred wagyu striploin 200g**

konbu nori salt

### **crispy brussels sprouts**

spicy vinaigrette

### **dragon egg**

milk chocolate egg shell | banana mousse | passionfruit curd |  
passionfruit gelee | hazelnut crunch | miso caramel

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.  
although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

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