

SMALL SHARING PLATES.

6.8.25

confit heirloom tomatoes 33

salmorejo, basil, pumpkin seed & sourdough crumbs

crudo 35

ponzu, pickled & miso cured daikon

beef tartare “smoked” 51

pickled daikon, herbs & sourdough chips (raw)

smoked sweet potatoes 31

sour cream, garlic chive, beef fat & tualang honey

charred beans 29

dabai butter, togarashi & katsuobushi

grilled fish of the day 39

100 gm+-, snap peas & green garlic scape sauce

grilled whole saba mackerel 16 / 100gm

350 gm+-

argentinian grain-fed striploin (180 gm+-) 55 / 100 gm

beetroot & coconut sarawak green pepper sauce

lamb char siew & noodles 57

charcoal grilled lamb with tare, ginger relish & noodles

ginger relish noodles 17

plain noodles with ginger relish to go with our sharing plates

cold noodles “hiyashi chuka” & hokkaido scallop 57

chef miyuki's childhood favourite with cucumber, wakame & tomatoes

dessert

sorbet / ice-cream of the day 10

ask our server for flavour of the day

banana 27

banana gelato, banana bread, peanut clusters & sourdough crumbs

**we use animal fats like beef & duck instead of vegetable oil*

**fish contain bones*

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness, especially if you have certain medical condition*

ember