

AMBER

CRISPY WHITE BAIT
togarashi, gochujang aioli

26

CRAB CROQUETTE
smoked trout, citrus cremo

34

ASPARAGUS TEMPURA
tarragon hollandaise

28

MALDIVIAN TUNA
yuzu kushu vinaigrette

34

JAPANESE CHICKEN MEATBALL
spring onion, yakitori glaze

29

AVOCADO BRUSCHETTA
olive oil caviar, coriander

26

SEASONAL OYSTERS (GF)
red wine mignonette, lemon

54

CAVIAR (GF)

OSCIETRE CAVIAR, 30GM

198

BELUGA CAVIAR, 30GM

398

ACCOMPANIMENTS

buckwheat blinis, egg white, egg yolk, crème fraiche, chives, onion
a pair of beluga gold vodka shots