

AMBER

CRISPY WHITE BAIT
togarashi, gochujang aioli
26

CRAB CROQUETTE
smoked trout, citrus cremo
34

ASPARAGUS TEMPURA (V)
tarragon hollandaise
28

MALDIVIAN TUNA
yuzu kushu vinaigrette
34

JAPANESE CHICKEN MEATBALL
spring onion, yakitori glaze
29

AVOCADO BRUSCHETTA (V)
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