

## **GARDEN & SEA**

### **HEIRLOOM CHERRY TOMATO MELON CRUDO**

Yuzu ponzu relish, honeydew melon, shiso leaves, lime zest,

### **HIRATAKE TEMPURA**

Oyster mushrooms, spicy aioli, truffle salt, truffle

### **NIGIRI**

Cured bell pepper / Ponzu slow cooked watermelon / Eryngii mushroom

### **TRUFFLE SHISHITO**

### **ASPARAGUS SHITAKE MAKI**

### **JAPANESE EGGPLANT MISO GLAZE**

### **CRISPY SHIITAKE HANDROLL**

### **YUZU AVOCADO**

### **MISO SOUP**

Shiitake mushroom, soft tofu, scallion, kombu,

### **ROASTED CAULIFLOWER STEAK**

### **MATCHA PANNA COTTA**

Passion fruit sorbet, ginger foam

**\$90**

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL

*\*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness.*