

fermented rice flat bread | sesame seed sambal - sprouted coconut - roasted onion oil gf/df/v

chilled oysters | ginger & shallot mignonette - kaffir lime leaf - elderflower gf/df

vegetable tempura | zucchini flower - potato - broccolini - asparagus - mitsuba - tentsuyu sauce gf/df/v

dry aged tuna sashimi | wasabi root - gari - crispy rice - yuzu - sesame dressing gf/df

hamachi crudo | sake - kelp - ossietra caviar - shiso - cultured cream - finger lime gf

chicken tsukune | young leek - house tare - yuzu kosho - cured egg yolk - togarashi gf/df

steamed zucchini blossoms | pumpkin - puffed black rice - pumpkin nectar - sorrel gf/df/v

local saltwater clams | xo sauce - yuzu - onion oil - samphire - garlic chive gf/df

tang bao | malabar spinach - onion - braised kombu - soy - sichuan chili oil df/v

chawanmushi | sweet pea - shimeji mushroom - pickled onion - pea tendril - sunflower sprout gf/df

coal roasted scallops | bonito butter - salted yuzu - kombu - smoked macadamia gf

cantonese style roast duck | cucumber pickle - pepperberry - five spice sauce gf/df

salt block roasted coral trout | chili oil - capsicum spice - shellfish dressing - fennel flower gf/df

handmade squid ink noodles | fermented chili butter - sea urchin - nori - corn shoots

green bamboo walu | ember roasted - young coconut dashi - tomato sambal - loroco buds gf/df

shimo wagyu striploin mbs 9+ | wasabi root - yuzu kosho - gari - pickled peppera - calamansi lime gf/df

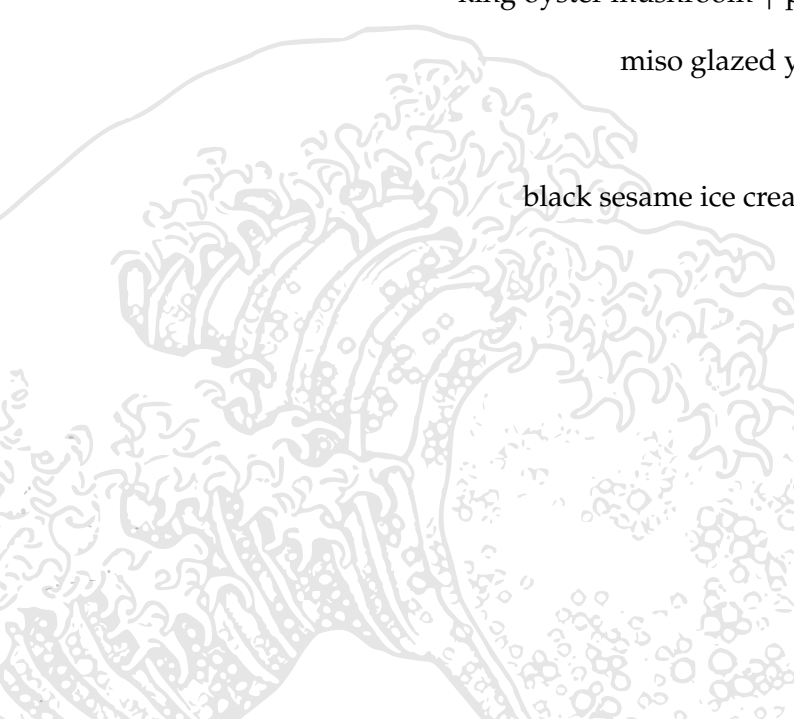
pork char siu | miso mustard - baby tokyo turnip - young leek - crispy garlic df

potato noodle | soft egg yolk - mustard greens - potato skin dashi - aerated potato gf/df

king oyster mushroom | pickled shiitake - shimeji - kelp - puffed rice - ponzu gf/df/v

miso glazed yellowtail | sake - braised diakon - fermented radish df

black sesame ice cream | milk chocolate - passionfruit - yuzu - cocoa nib gf/df/v



saluwaki.