

SEASALT

TWILIGHT FOR TWO

Tuna Tataki (G)

Skipjack Chu-toro, Pasco quinoa, burnt orange, Nikkei dressing

or

Violet Beetroot Salad (VG, G)

Hokkaido tofu custard, mango, ponzu tamarind dressing



Ruby Snapper Tartare

Carrot-orange reduction, cucumber, pomelo, rice crispy, gari ginger

or

Butternut and Miso Soup (VG, N, G)

Candied hazelnut, sourdough crouton, pumpkin oil



Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

or

Slow Cooked Octopus “Tentacle” (G, N)

Rice puff, pickled wakame, bonito, spicy goma



Tape

Fermented glutinous rice, champagne gel, miso ice cream

or

Passion Coco (G, VG)

Passion cream, sago pearl, cocoa crumble, coconut milk sorbet