

5-COURSE DINNER MENU

VEGETARIAN

320pp

STARTER

GREEN BEAN TEMPURA^V
black truffle aioli



RAW

BABY GEM^{V, VG, GF}
basil miso, pistachio



MAIN

COCO MUSHROOM TOBAN^V
poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips



SUSHI

VEGGIE MAKI^V
pickled vegetables, cucumber, avocado, sesame, spring onion, tempura flakes



DESSERT

SATA ANDAGI^V
japanese doughnuts, salted caramel, red fruit coulis, citron ice cream