



## *FOUR COURSE CITRUS SPECIAL*

*January 9<sup>th</sup> to January 18<sup>th</sup>*

### HAMACHI CRUDO

blood orange, kumquat, blood orange ponzu, ginger oil, bubu arare

### CITRUS OKAYU

bay scallops, grapefruit, buddhas hand citron,  
lemon & ginger confit, tsukudani, cilantro

### WILD MUSHROOM RAMEN

vegetable broth, shiro shoyu, locally foraged mushrooms, pork belly,  
ajitama, preserved lemon chimichurri, lemon zest, chili threads

### CALAMANSI & CHOCOLATE ICE CREAM SANDO

chocolate chiffon, calamansi ice cream, ube graham, sesame toffee, white chocolate cremeux



\$45 per person

\*Excludes alcohol, tax & gratuity