



MENU NO. 3.0

SEASONAL OYSTER coconut kefir, yuzu kosho, Thai basil oil	7 pc 32 1/2 dz
MARINATED OLIVES* (add boquerones +5)	8
MULTIGRAIN BREAD* seasonal butter	12
HOKKAIDO SCALLOP CARPACCIO aguachile, cannellini bean purée	28
AKA EBI TARTARE green grape raisin, raspberry gochujang, nori cracker	18
SWIMMER CRAB CROQUETTE kimchi thousand island, edamame mash	18
WHIPPED BURRATA* glazed baby carrot, kale salad, brazil nuts	22
HISPI CABBAGE* romesco, pumpkin seed bubu arare	18
JEJU ABALONE chicken, fermented Sakura ebi sauce, chawanmushi	36
SPINACH VEG DUMPLINGS* coconut galangal sauce, wakame, ma jiao oil	22
DUCK DUMPLINGS brodo, fermented garlic mash, juniper kombu oil	28
SUNCHOKE* Akitakomachi rice risotto, petai sauce, maitake	32
GALICIAN OCTOPUS squid, squid ink assam sauce, farfelle	42
NOODLE OF WEEK [halfie/ regular]	20/30
MANGALICA PORK LOIN pulled pork tortellini, pork jus	42
CATCH fermented tomato jus, ikura, fried capers	32
BVP QUAIL smoked corn miso cream, lacto-ferm baby corn	48
TOKACHI JAPANESE WAGYU HERB BEEF bamboo shoot kimchi, soubise	62
PRESERVED LEMON CURD TART* meringue, lemon gel	16
MORSELS SIGNATURE MILO TIRAMiso* Saratoga dark rum, shiro miso	16
JACKFRUIT DAQUOISE* shoyu caramel, mushroom powder	5/pc

FEED ME 128

FEED ME NIBBLES 68

HYDRATE ME GLASS OF WINE 20

prices are before service charge and taxes

*vegetarian options