



MENU NO. 3.0

SEASONAL OYSTER coconut kefir, yuzu kosho, Thai basil oil	7.5 pc 35 1/2 dz
MARINATED OLIVES* (add boquerones +5.5)	8.5
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 alabama white sauce, edamame mash, salad	18
WHIPPED BURRATA* glazed baby carrot, kale salad, brazil nuts	22
HISPI CABBAGE* romesco, pumpkin seed bubu arare	20
JEJU ABALONE chicken, fermented Sakura ebi sauce, chawanmushi	36
SPINACH VEG DUMPLINGS* coconut galangal sauce, wakame, ma jiao oil	24
DUCK DUMPLINGS brodo, fermented garlic mash, juniper kombu oil	30
SUNCHOKE* Akitakomachi rice risotto, petai sauce, maitake	34
GALICIAN OCTOPUS squid, squid ink assam sauce, farfelle	42
NOODLE OF WEEK [halfie/ regular]	22/32
MANGALICA PORK LOIN pulled pork tortellini, pork jus	44
CATCH fermented tomato jus, ikura, fried capers	34
BVP QUAIL smoked corn miso cream, lacto-ferm baby corn	50
TOKACHI JAPANESE WAGYU HERB BEEF bamboo shoot kimchi, soubise	65
PRESERVED LEMON CURD TART* meringue, lemon gel	17
MORSELS SIGNATURE MILO TIRAMiso* Saratoga dark rum, shiro miso	17
JACKFRUIT DAQUOISE* shoyu caramel, mushroom powder	5/pc

FEED ME 138

FEED ME NIBBLES 72

HYDRATE ME GLASS OF WINE 22

prices are before service charge

*vegetarian options