

BIRDFEED

S/L

- tokyo hummus** 9/16
edamame, curry chips **EXTRA CHIPS: 2**
- japanese cucumber** 12/22
goma dressing, tarragon, peanut furikake
- sakoshi bay oyster** 16/30
dashi foam, aonori, yuzusco, **EXTRA OYSTER: 8**
crispy bacon
- seabream sashimi** 18/34
tamari cured, green apple, yuzu kosho,
tempura seaweed
- hamachi tartare** 16/30
tofu-miso dressing, daikon, quail egg,
sesame crisps
- tuna sashimi donburi** 16/30
brown rice, sunflower seed, sweet potato,
ramen egg
- tsukune meatballs** 16/30
peanut tare, pickled carrot, aonori seaweed
- soft shell crab bao** 15/28
black pepper teriyaki, corn, avocado
- crispy smoked potatoes** 10/18
herb ponzu, mustard kimizu, togarashi
- roasted bone marrow** 19/36
furikake seasoning, crispy garlic, toast
- beef tataki** 20/38
sesame dressing, pickled enoki mushroom,
garlic chips

VEGETABLES

- spicy baby corn** 12/22
red miso, corn crème
- miso roasted eggplant** 12/22
eggplant puree, mint, fried lotus chips
- blackened carrots** 12/22
mirin, toasted flaxseed, sushi-su vinaigrette
- crispy brussels sprouts** 15/28
mirin glazed bacon, karashi
- charcoal grilled asparagus** 16/30
broccoli stem, black goma, ponzu

FLOCK FEEDER'S CHOICE

let us feed you! 100
per person, includes 2 cocktails each
**participation of the entire table required*

all prices are subjected to prevailing GST and a 10% service charge

SEAFOOD

S/L

- pan seared scallops** 21/40
smoked tofu, wakame, ponzu, yuzu sago
- japanese crab cakes** 18/34
avocado, wasabi, red sorrel
- atlantic cod fish** 22/42
yuzu koshu, mitsuba oil, pickled cucumber
- fried octopus** 22/42
marinated spinach, pea crème, nori, yakiniku sauce

MEAT N POULTRY

- duck tonkatsu** 18/34
ponzu, puffed soybeans, pickled cucumber
- fried chicken wings** 18/34
burnt miso & garlic dressing, preserved carrots
- braised pork belly** 20/38
shoyu honey glaze, lemon sesame dressing,
leek, mizuna
- smoked baby back ribs** 23/44
sake barbecue sauce
- charcoal fired rump** 25/48
konbu vinegar, tempura enoki, schichimi

LARGE FORMAT DINING

- roasted prime rib** 1.4-2KG 25/100G
miso butter, shogun salad, baguette
**steak varies in size, serves 4-6 people*

RICE

- golden curry rice** 17/32
deep roasted cauliflower, green onion, egg yolk
- unagi rice** 18/34
bbq unagi, sweet pea, tempura seaweed,
egg yolk

DESSERT

- seaberry bombe** 12
matcha glaze, toasted meringue, chocolate
buckwheat crumble
- bonsai 2.0** 13
valrhona chocolate mousse, matcha soil,
honeycomb, crisp

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