

# SEASALT

SEAFOOD | JAPANESE TOUCH

## CHEF'S MENU

<b>Signature Menu</b> 4-course crafted signature menu by Chef Vivian Vitalis	520
<b>Including Beverage Pairing</b> Combination of crafted cocktails and wine	920

## MORE THAN RAW

<b>Skipjack "Tuna" &amp; Avocado</b> Avocado togarashi, gari ginger, sesame soy dressing	140
<b>A Bowl of Smoke</b> Smoked black cod, moshio cracker, cured duck yolk, coffee wood smoke	95
<b>Blue Swimmer Crab Tartare</b> Pickled honeydew, avocado wasabi, balsamic caviar	130

## VEGETABLES

<b>Kyoto Hummus (v)</b> Edamame, broccoli, avocado, romaine, moshio	120
<b>Salt Baked Potato (v)</b> Baked in aromatic sea salt, smoked cream, mustard, pickled shallot, dill	70
<b>Asparagus &amp; Cauliflower (v)</b> Broccoli stem, black sesame goma-ae, ponzu	130
<b>Roasted Root (v)</b> Carrot, beetroot, sweet potato, carrot miso puree	95
<b>Agedashi Tofu (v)</b> Fried tofu, wakame, spring onion, goma-ae, lime shoyu dressing	105
<b>Cucumber Maki (v)</b> Pickled ginger, moshio rice	95

## CATCH OF THE DAY

<b>Special Seafood of the Day</b> Please ask your Seasalt host	265
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## SEAFOOD & FISH

<b>Snapper in Seasalt</b> Whole snapper baked in aromatic salt, side salad	265
<b>5 Hours Steamed Octopus "Tentacle"</b> Octopus legs, wakame, goma-ae eggplant, yuzu radish	190
<b>Tiger Prawns</b> Oven baked, aromatic togarashi oil, moshio kelp, cold soba noodle	220
<b>Spicy Barramundi</b> Steamed, ginger flower, pumpkin puree, eggplant	180
<b>"Off The Bone"</b> Grilled pompano, smoked salt, black garlic, lime	210

## MEAT & POULTRY

<b>Chicken Teppan Roulade</b> Garlic butter shoyu, fried garlic, cabbage kimchi	150
<b>"72 hours" Wagyu Short Rib   120gr / 180gr</b> Wasabi mash, pickled pumpkin, edamame	230 / 340
<b>Yuzu Soy Pork Belly</b> Plantain dauphine, kyuri, morinaga gel	175

## SIDES

<b>Red Rice Miso (v)</b> Spring onion, sesame seed	70
<b>Bacon Fried Rice</b> Egg, cured yolk, bacon, leek, corn	85

## DESSERT

<b>Chocolate Fondant</b> Valrhona manjari moelleux, salted caramel, brown butter	115
<b>Brûlée</b> Chantilly cream, apple compote, micro sponge	95
<b>Passion Coco</b> Passion cream, sago pearl, passion sponge, coco crumble, coconut milk sorbet	90
<b>Matcha</b> Green tea namelaka, green tea cake, red bean ice cream	110

