

# Habibi-san!

## FEED ME! (AKA OMAKASE)

a series of dishes selected by the chefs, min. 2 guests

62 PER GUEST

<b>PITA</b> per piece	3	<b>DE RAZA IBERICO PORK COLLAR CHOP</b>	32
<b>BABAGANOUSH</b> smoked eggplant, kinnogomadare, roasted sesame seeds, chicken skin	10	kebab spice, miso tonkotsu broth, fried garlic oil, romaine lettuce	
<b>CHICKPEA HUMMUS</b> macadamia nut tahini, ikura	13	<b>STOCKYARD'S ANGUS RIBEYE 300G</b>	59
<b>MENTAIKO TARAMASALATA</b> "mentaiko xo", housemade labne, tobiko, crispy shallots, chives	13	grilled over charcoal, mechoui rubbed, garlic ponzu jus, wombok slaw	
<b>PICKLED BEETROOT</b> wasabi crema, wasabi pea furikake	10	<b>KUSHIYAKI</b>	
<b>ROASTED BRUSSEL SPROUTS</b> kinnogomadare, red cabbage pickles, jalapeno, bonito	16	<b>IBERICO PORK JOWL</b>	12
<b>BURRATA DI PUGLIA</b> lightly smoked cherry tomatoes, yuzu, daikon salsa, basil oil	15	twice cooked, fennel spice, bulldog mayo	
<b>"KIBBEH NAYYEH"</b> raw westholme wagyu, cracked wheat, shio kombu, wasabi-yuzu vinaigrette, senbei crackers	17	<b>SHISH TAWOOK</b>	8
<b>NEW ZEALAND LINE CAUGHT SNAPPER SARMA</b>	28	charcoal chicken thighs, toum (aka whipped garlic)	
iceberg lettuce, yuzu buerre blanc, shaved fennel and apple salad		<b>HONEYCOMB BEEF TRIPE</b>	13
<b>FREMANTLE OCTOPUS</b> macadamia tahini	23	preserved olive leaf gremolata	
		<b>SWEET ENDINGS</b>	
		<b>BERRIES &amp; CREAM</b>	12
		macerated mixed berries, cream chantilly, basil oil	
		<b>TRUFFLE BRIE</b>	13
		housemade truffle paste, berry compote, ritz	
		<b>"NAMASTYLE" CHOCOLATE TART</b>	14
		70% guanaja, dulce de leche, peanuts, kinako cream, sea salt	

sharing is caring / @habibisang / 10% service charge / no gst  
please let us know your dietary restrictions in advance  
substitutions may be politely declined

Habibi-san! at BarStories  
a cocktail adventure