

A Taste of Waku Ghin

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| Gillardeau Oyster from La Rochelle France | \$15/pc |
| Gigas Oyster from Ireland | \$8/pc |
| Pacific Oyster from BC Canada | \$6/pc |

All oysters served Natural or with Ginger and Rice Vinaigrette

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| Vegetable Salad with Bagna Càuda | \$20 |
| Grilled Seasonal Vegetable with Anchovy Oil | \$25 |

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| Aburi Tasmanian Ocean Trout with a Hint of Chili | \$29 |
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| WG Marinated Fried Chicken | \$20 |
| Tasmanian Cape Grim Beef Tartare | \$28 |
| Ohmi Wagyu Steak with Sautéed Witlof and Garlic Bread | \$60 |

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| Marinated Toro Tuna Set on Seasoned Rice | \$28 |
| Sea Urchin and Salmon Roe Set on Rice | \$38 |
| Grilled Ohmi Wagyu Beef Set on Rice, WG "Yakiniku Don" | \$30 |

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| Toasted Parma Ham and Black Truffle Sandwich | \$26 |
| Tasmanian Cape Grim Steak Sandwich with Caramelized Onion | \$26 |

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| Spaghetti with Lobster, Tomato, Chili and Basil | \$26 |
| Spaghetti with Spanner Crab and Mizuna, Lemon | \$26 |

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| Assorted Cheese | \$38 |
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| Oscietra Caviar 30g | \$120 |
| Oscietra Caviar 50g | \$200 |
| Oscietra Caviar 125g | \$450 |

Dessert of the Day by Patisserie PLATINE

Creations by Executive Pastry Chef Ishino

Last order: 11:00pm

All prices are subject to 10% service charge and 7% G.S.T.