



CRANE & TURTLE

AMUSE DE MER

Sea Trout Carpaccio

Avocado Mousse, Smoked Ikura,
Dill Crème Fraiche

Big-eye Tuna Tataki

Hay Smoked Tuna
with Socca Satay condiment

Hamachi Tataki

Radish Sprout, Garlic Chips,
Miso Cured Egg Yolk, Nuta Dressing

“Tako Wasabi”

Shaved Octopus and Fennel Salad, Crispy Wakame
Mountain Wasabi Jus, Orange Oil

APPETIZER

Spring Garlic Soup

Shrimp, Fava Bean, Crouton

White Asparagus Salad

Rhubarb, Sorel, Pine Nut Milk, Rosemary Oil

Soft shell Crab Tempura

Cucumber, Grapefruit, Yuzu Kosho

Pork Ramen

Pork Cheek, Poached Oyster, Chinese Broccoli
Crackling Noodle with Ramen Broth



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MAINS

Globe Artichoke Barigoule

Shungiku Potato Gnocchi, Piquillo Pepper
Baby Carrot, Crispy Basil

Sautéed Maine Scallops

Chorizo Tapioca Dumpling, Mizuna
Gingered Coconut Foam

Halibut Meunière

Braised Kohlrabi, Confit New Potato, Crispy Prosciutto
Spring Garlic Top Purée

Pan Roasted Striped Bass

Flageolet bean Purée and
Smoked Cuttlefish, Picholine Olive
Shiitake mushroom with Squid Ink

Duck Szechuan Style

Pan Roasted Duck Breast and Braised Yuba,
Pea Shoots with Dandan Sauce

Bavette Steak

English Pea, Spring Onion, Tokyo Turnip,
Ham Hock, Bordelaise Sauce

DESSERT

Molten Chocolate Cake

Clotted Cream and Salted Caramel

Cream Cheese Souffle Cake

Blood Orange Curd with Vin Santo Sauce

“TAIYAKI”

Baked Doughnut, Red Bean Past, Green Tea Ice Cream

Seasonal Sorbet