



SPOON & KEY

PRIX FIXE MENU = 125

FIRST COURSE

AHI CRUDO

green mango + lime + bonito

HAMACHI CRUDO

herbs + chicharron + chili

KAMPACHI CRUDO

chili + dragonfruit + onion + shiso

SECOND COURSE

WATERMELON

yuzu + goat cheese + mint
cucumber + radish

HOUSEMADE PASTA

beef cheek + summer squash
cherry tomato + parsley pesto

ENTREE COURSE

LOCAL CATCH

pea shoot + ginger
tako + choy + turnip

WAGYU

pumpkin + shrooms
daikon + fig

FARM BEANS

olive + caper + garlic

CRISPY POTATO

chili + aioli + pickled shallot

SWEET COURSE

BANANA TART

coconut + mac nut + caramel

DONUTS

peanut caramel + berry

WINE PAIRING = 60