

## RAITA'S TASTING MENU

*\$90 per person*

### OYSTER DUO

rock oyster with fresh chilli & lemon vineigrette  
pacific oyster with shiso basil sorbet and konbu

### TUNA CORNET

marinated blue fin tuna tartare in wrapped nori cornet

### ANCHOVY & SORBET

marinated anchovy with smoked tomato sorbet

### WASABI PRAWN

crispy king prawn with wasabi aioli petit wasabi croquette

### SOFT SHELL CRAB TACO

spiced soft shell crab, pickled vegetables in a taco shell

### SAKE JELLY BAR COD

seared bar cod with sake & plum jelly, sheer konbu

### TUNA CREATION

tuna five ways, with five different condiment

### SAIKYO MISO COD

sweet miso marinated cod fillet with ginger scented risotto

### PRAWN SIZZLE

pan seared green king prawn with corriander citurus sauce

### SANSHO PEPPER BEEF STEAK

grain fed rib eye steak with sansho peppercorn jus

### SUSHI COLLECTION - THREE

chef's daily recommendation three nigiri sushi

### OCEAN ROOM ASSIETTE

selection of intense miniature desserts



RAITA NODA - *Exective Chef*

*Menu may change due to seasonal availability of produce*