

SEA & SASHIMI

SUBO RAW BAR

JERRY FRASER X SUNNY DE OCAMPO

FRESHLY SHUCKED SUBO OYSTERS	7	ea
toyomansi (df, nf)		
bow-wow (df, nf)		
escabeche (df, nf)		
JERRY FRASER OYSTERS	1/2 DOZ.	DOZ.
smoky bay oysters	39	70
sydney rock oysters from merinbula	39	70
mix	39	70
FRASER PAIRING PACKAGES		WITH A DOZ. OYSTERS
chandon brut victoria	75	130
marchand & burch cremant de bourgogne	80	135
borgoluce prosecco superiore docg veneto	85	140
idee fixe rose margaret river	105	155
lantieri franciacorta cuvee brut lombardia	120	170
moet et chandon brut imperial eprenay	130	180
KILAWIN		
pinakurat vinegar, calamansi, ginger, chilli, pico de gallo, coconut leche de tigre (gf, df, nf)		
tuna	36	
hiramasa	34	
scallops	17	ea
SALT WATER DUCK	12	ea
duck breast jamonado, peppered pineapple, cucumber (gf, df, nf)		
ACHARA SALAD	28	
mixed radish, cucumber, green papaya, heirloom tomatoes, avocado, citrus coconut cream, herbs (vg, gf, df, nf)		
SIDES		
lettuce leaves (vg, gf, df, nf)	8	
rice crackers (vg, gf, df)	7	
tortillas (vg, gf, df)	10	
achara pickles (vg, gf, df, nf)	8	

gf - gluten free, df - dairy free, nf - nut free, vg - vegan