

nashi pear and sangria
beetroot fiber and canNori
tuatua tart
red snapper kobujime

silky egg and yuba
Albert Mann Pinot Blanc Auxerrois
or Mizubasho Pure Sparkling

naturally fermented bread with aged butter

tomato of the season
Cable Bay Viognier
or Jozen Mizunogotoshi Junmai Daiginjo

crown pumpkin, salted cherry blossoms and barley
Ata Rangi "Petrie" Chardonnay
or Kozaemon Tokubetsu Junmai

eel and avocado
Black Barn "R & D Orange" Pinot Gris
or Kubota Senju Tokubetsu Honjozo

cauliflower, egg and parsley
Tongue in Groove "Cabal Vineyard" Pinot Noir
or Kubota Senju Tokubetsu Honjozo

dry aged beef, allium and smoked bone marrow
Obsidian "The Obsidian"
or Akira Organic Junmai

feijoa

sake kasu, rice and green strawberry
Fondo Antico Baccadoro Passito
or Hana Awaka Bihappou

sweet forest floor

menu 170 with beverage match 270



CLOONEY

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beetroot fiber and canNori
tuatua tart
red snapper kobujime

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or Mizubasho Pure Sparkling

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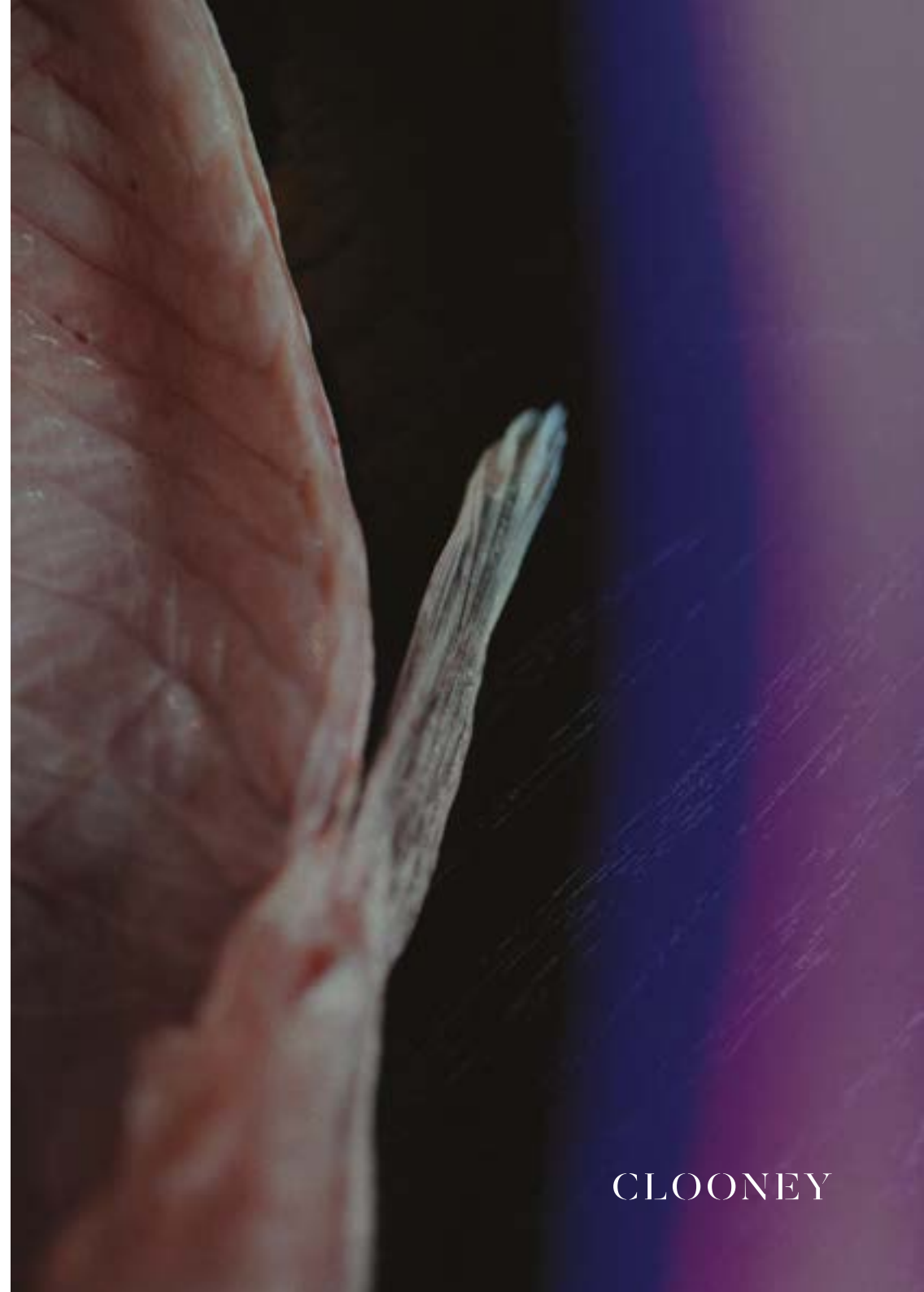
cauliflower, egg and parsley
Tongue in Groove "Cabal Vineyard" Pinot Noir
or Kubota Senju Tokubetsu Honjozo

hapuka and cabbage parcel
Maior de Mendoza Albariño
or Denshin Yuki Junmai Ginjo

feijoa

sake kasu, rice and green strawberry
Fondo Antico Baccadoro Passito
or Hana Awaka Bihappou

sweet forest floor



nashi pear and sangria
beetroot fiber and canNori
herb tart
beetroot and watermelon

silky egg and yuba
Albert Mann Pinot Blanc Auxerrois
or Mizubasho Pure Sparkling

naturally fermented bread with aged butter

tomato of the season
Cable Bay Viognier
or Jozen Mizunogotoshi Junmai Daiginjo

crown pumpkin, salted cherry blossoms and barley
Ata Rangi "Petrie" Chardonnay
or Kozaemon Tokubetsu Junmai

onion! onion! onion!
Hugel 'Classic' Pinot Gris
or Zenkuro Wakatipu Sleeping Giant

cauliflower, egg and parsley
Tongue in Groove "Cabal Vineyard" Pinot Noir
or Kubota Senju Tokubetsu Honjozo

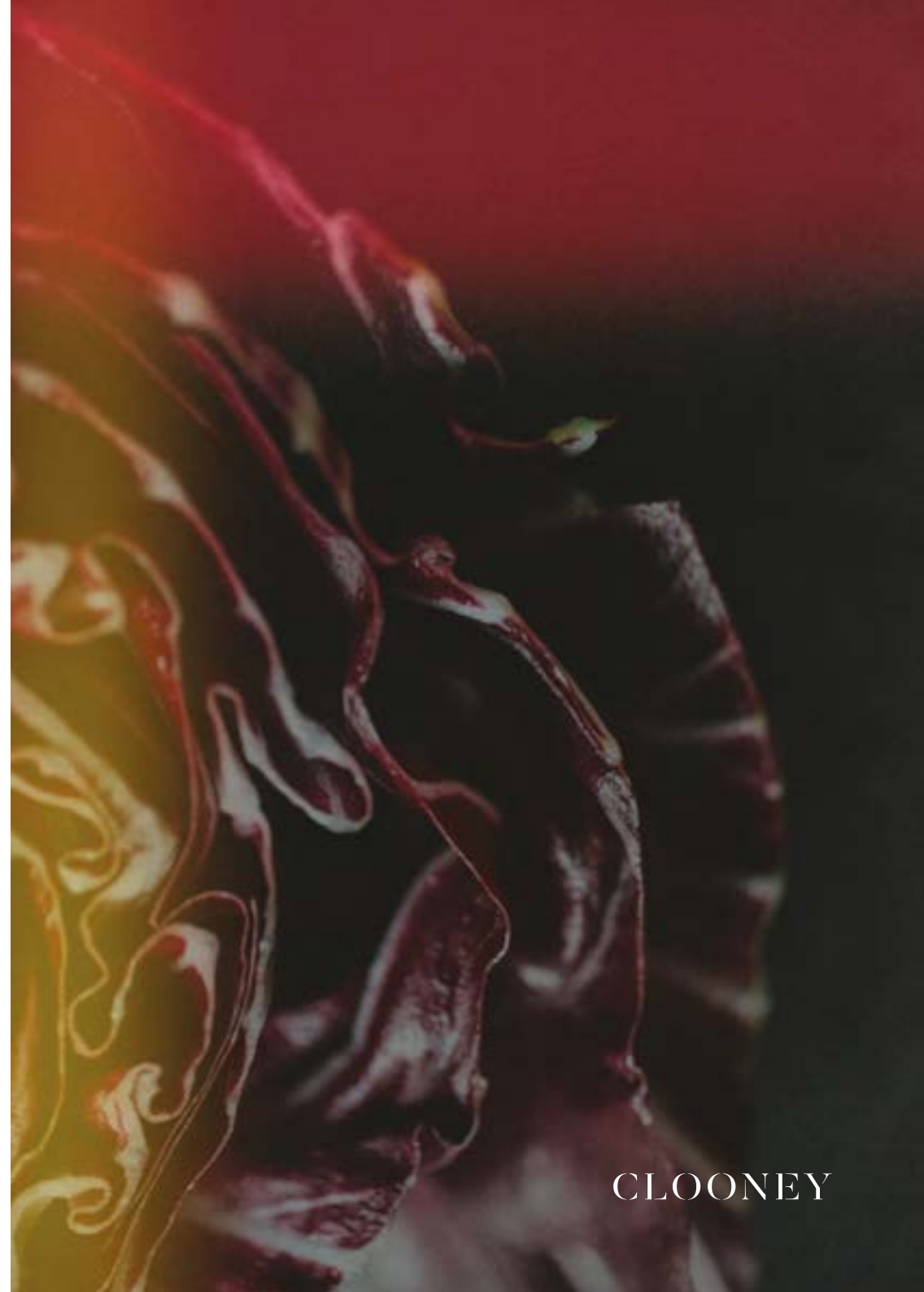
beetroot, blackcurrant and previous seasons pickles
Domaine des Roches Neuves Saumur Champigny
or Denshin Ine Junmai

feijoa

sake kasu, rice and green strawberry
Fondo Antico Baccadoro Passito
or Hana Awaka Bihappou

sweet forest floor

vegetarian menu 170 with beverage match 270



CLOONEY