

LOCA niru

Summer is the season when life shines at its fullest.

Under the warmth of the sun, nature flourishes and the sea offers its richest bounty. In Japan, festivals and fireworks colour our memories, while across Southeast Asia, tropical fruits and herbs release their vibrant aromas. This menu reflects the energy and freshness of the season through each course.

Throughout the menu, we combine the essence of Japanese summer with the rich flavours of Southeast Asia, highlighting seasonal vegetables, herbs, and citrus. Acidity, fermentation, and freshness are used to create dishes that are both light and memorable.

We invite you to enjoy Loca Niru's interpretation of summer — a journey where different landscapes, cultures, and flavours come together on a single table.

Menu メニュー \$298++

Hassun ハス

Sakoshi Oyster | Oyster Jus Jelly | Kedongdong & Japanese Pear Sherbet | Herb Oil
Lobster | Salted Japanese Citrus | Finger Lime | Red Shiso Salad | Crispy Tart Shell
Braised Wagyu Beef | Yam Dough | Green Pepper | Southeast Asian "Shichimi"

Hamachi はまち

Yellowtail | Pickled Plum | Fermented Plum Sauce | Oscietra Caviar

Unagi うなぎ

Eel | Winter Melon | Mozuku Seaweed | Fish Bone Broth | Betel Leaf | Wild Garlic Leaf Oil

Yamagata Dashi Somen 山形だし素麺

Somen Noodles | Cold Vegetable Relish | Tomato Consommé Foam | Ginger Flower Sorbet

Isaki イサキ

Wakayama Grunt | Scallop Cake | Nyonya Beurre Blanc | Garlic Tuile | Oscietra Caviar

Kamo 鴨

Challans Duck Breast | Palermo Pepper | Lavender-Infused Duck Jus | Pineapple Chutney

Iron Pot Rice 鉄鍋ご飯

Koshihikari Rice | Fiddlehead Fern | Sweet Corn | Sansho Pepper

White Peach & Soursop 白桃とサワーソップ

White Peach | Yogurt Mousse | White Wine Jelly | Soursop Sorbet

Mango & Roasted Barley Tea マンゴーと焙煎麦茶

Mango | Roasted Barley Tea Cream | Mango Tuile | Barley Puff | Mango Sorbet

Ochagashi お茶菓子