

LOCA NIRU

Autumn is a season of abundance, when the richness of nature comes into its fullest expression. The mountains begin to change color, fish return to the sea at their richest, and roots and mushrooms deepen in flavor beneath the earth.

For this course, we focus on the seasonal bounty of the sea and land—autumn fish, mushrooms, root vegetables, chestnuts, and fruit—layering them with the delicate flavours of Japan and the herbs, spices, citrus, and fermented elements of Southeast Asia. Through smoking, pickling, fermentation, and acidity, we aim to bring out the natural character of each ingredient while creating flavours that are both refined and full of depth.

Through the meeting of Japan's seasonal bounty and the herbs, spices, citrus, and fermented flavours of Southeast Asia, we hope to share a story of autumn unique to Loca Niru.

We invite you to take your time and enjoy the journey.

Menu メニュー

\$298++

Hassun ハス

Squid | Cucumber Pickles | Oscietra Caviar | Salted Japanese Citrus | Finger Lime
Salmon | Eggplant | Radish Pickles | Japanese Pear | Yuzu
Frog Mousse | Green Chili Mayonnaise | Herb Salad

Modori Katsuo 戻り鰹

Smoked Bonito | Fermented Green Tomato | Dill Oil | Fourme d'Ambert Cream | Soy Sauce Gel

Kuma Ebi くま海老

Wakayama Green Tiger Prawn | Garlic Sabayon | Curry Leaf | Penang Key Lime | Oscietra Caviar

Gan Modoki がんもどき

Soybean Curd | Burdock | Lotus Root | Black Fungus | Mushroom | Autumn Truffle | Mushroom Consommé

Samegarei 鮫鱈

Roughscale Flounder | Zucchini Pickles | Nyonya Beurre Blanc | Zucchini Flower | Scallop Cake

Kajiya Wagyu 梶屋和牛

Kajiya Beef | Pumpkin | Pineapple Glaze | Beef Jus | Salted Black Pepper

Iron Pot Rice 鉄鍋ご飯

Koshihikari Rice | Paku Pakis | White Corn | Sansho Pepper

Shine Muscat & Kedondong シャインマスカットとケドンドン

Shine Muscat | Kedondong Jelly | Coconut Mochi | Yogurt Mousse | Perilla & Kedondong Sorbet

Waguri & Gula Melaka 和栗とグラマラカ

Autumn Chestnut | Gula Melaka Vanilla Ice Cream | Almond Praline | Meringue

Ochagashi お茶菓子