

## A P P E T I Z E R

## Oscietra Caviar

freshly baked brioche feuilleté,  
sour cream with fresh herbs (g)

50g  
41,000

## Ibaraki Free Range Tamago

eringi duxelles, shiitake powder, black truffle,  
yellow wine sauce, kinome oil

4,800

## Miyazaki Red Shiso Infusion

red shiso consommé, kombu, braised daikon,  
marinated daikon leaves

3,500

## Kumejima Kuruma Shrimp

bamboo shoot mousseline, oscietra caviar, shiso-miso,  
homemade ponzu seasoned with sauternes wine (n, g)

7,900

## Hokkaido Kegani Crab

chawanmushi inspiration (g)

6,000

## F R O M T H E S E A

## Setouchi Sawara Fish

turnip origami, crispy katsuobushi,  
pickled fukinoto, yomogi sauce

7,800

## Iwate Octopus

glazed red onion, black olive crumble, parsley gel,  
matelote style sauce

7,000

## Aomori Ainame Fish

cabbage farci with clams, apple variation,  
kurotombo sake and sudachi sauce

8,000

## F R O M T H E L A N D

## Hokkaido Duck

glazed yellow carrot, green pea purée,  
artichoke textures, parsley infused jus (n, g)

13,000

## Kumamoto Aka Ushi Beef

green asparagus “chaud-froid”,  
lemon paste, toast melba, beef jus, yuzu-kosho (g)

18,500

## Anjou Pigeon

roasted breast, confit leg,  
two texture burdock with truffle,  
pearl onion, verbena infused pigeon sauce (g)

16,000

## Gifu A5 Hida Beef

potato mille-feuille, black truffle salad,  
périgueux sauce (n, g)

21,500

(n) contains nuts  
(g) contains gluten

Prices are inclusive of consumption tax and 18% service charge.