

Départ

17,000

Amuse Bouche

Ibaraki Free Range Tamago

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

Setouchi Sawara Fish

turnip origami, crispy katsuobushi,
pickled fukinoto, yomogi sauce

Hokkaido Duck

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

Kobe Camembert

black truffle, green leaves, walnut ^(n, g)
+4,000

Hokkaido Milk Sando

“riz au lait” and milk cookie sandwich,
milk ice cream, milk jam, fleur de sel ^(n, g)

Coffee or Tea

mignardises ^(g)

Voyage

23,000

Amuse Bouche

Hokkaido Kegani Crab

chawanmushi inspiration ^(g)

Miyazaki Red Shiso Infusion

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

Iwate Octopus

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

Kumamoto Aka Ushi Beef

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

Kobe Camembert

black truffle, green leaves, walnut ^(n, g)
+4,000

Ibaraki Strawberry

Spring Garden

oz berry farm strawberries, yogurt mousse,
strawberry rhubarb sorbet, wasabi leaf ^(n, g)

Coffee or Tea

mignardises ^(g)

Destination

32,000

Amuse Bouche

Kumejima Kuruma Shrimp

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

Aori Bigfin Reef Squid

white asparagus, cured ham consommé butter sauce,
kyoto black shichimi, basil refreshment

Aomori Ainame Fish

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

Anjou Pigeon

salt crust, confit leg, two texture burdock with truffle,
pearl onion, verbena infused pigeon sauce ^(g)*Signature pigeon served whole to share*

Kobe Camembert

black truffle, green leaves, walnut ^(n, g)
+4,000

Hiroshima Hassaku

Wagashi Inspiration

hassaku jelly, white bean paste, hassaku creméux,
white miso, butter ice cream ^(n, g)

Coffee or Tea

mignardises ^(g)