

Peter 3 Course Lunch

7,200

Yellow Carrot Soup

white soy sauce and soymilk foam (g)

Setouchi Sawara Fish

turnip origami, crispy katsuobushi,
pickled fukinoto, yomogi sauce

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)

Signature 4 Course Lunch

9,500

Hokkaido Kegani Crab

chawanmushi inspiration (g)

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

Ibaraki Strawberry

Spring Garden

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

Chef's 4 Course Lunch

12,200

Ibaraki Free Range Tamago

eringi mushroom duxelles, shiitake powder,
yellow wine sauce with kinome oilwith black truffle
+ 1,500

Iwate Octopus

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

Japanese Beef

confit burdock, two texture green asparagus,
pearl onion, light jus

Kobe Camembert

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

Hiroshima Hassaku

Wagashi Inspiration

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

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

(n) contains nuts

(g) contains gluten