

A P P E T I Z E R

Oscietra Caviar

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

50g
41,000

Free Range Egg

eringi duxelles, shiitake powder,
truffle, yellow wine sauce, kinome oil (g)

4,800

Gifu Tomato Infusion

tomato consommé, oscietra caviar,
kombu, cucumber variation, shiso, basil (g)

3,500

Kumejima Kuruma Shrimp

eggplant mousseline, oscietra caviar, piperade,
edamame-miso, homemade sauternes seasoned ponzu

(n, g)
7,900

Hokkaido Kegani Crab

chawanmushi inspiration (g)

6,000

F R O M T H E S E A

Edomae Funabashi Shun-jime

Japanese Sea Bass

turnip origami, asari clam, crispy katsuobushi,
seaweed butter, watercress sauce

7,800

Iwate Octopus

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

7,000

Kyushu Cutlassfish

cabbage, apple variation,
kurotombo sake and sudachi sauce

8,000

F R O M T H E L A N D

Modern Cabbage Farci

herb garden, dill oil,
light carrot foam (v)

6,500

Kumamoto Aka Ushi Beef

seasonal peas, pumpkin gnocchi,
beef jus, yuzu-kosho (g)

18,500

Brittany Veal

smoked veal, two-texture burdock with truffle,
pearl onion, verbena infused jus

16,000

Gifu A5 Hida Beef

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

21,500

(n) contains nuts
(g) contains gluten
(v) vegetarian

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