

Départ

17,000

Amuse Bouche

Ibaraki Free Range Egg

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

Modern Cabbage Farci

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

Edomae Funabashi Shun-jime

Japanese Sea Bass

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

Kobe Camembert

seasonal truffle, green leaves, whole nuts (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)

Gifu Tomato Infusion

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

Iwate Octopus

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

Kumamoto Aka Ushi Beef

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

Kobe Camembert

seasonal truffle, green leaves, whole nuts (n, g)
+4,000

Okayama Peach

peach mousse and compote, red shiso sorbet,
fromage blanc espuma, basil warabi mochi (g)

Coffee or Tea

mignardises (g)

Destination

32,000

Amuse Bouche

Kumejima Kuruma Shrimp

eggplant mousseline, oscietra caviar, piperade,
edamame-miso, homemade sauternes seasoned ponzu (n, g)

Nagasaki Aori Bigfin Reef Squid

somen inspiration, cured ham consommé butter sauce,
kyoto black shichimi, wild garlic refreshment

Kyushu Cutlassfish

cabbage, apple variation,
kurotombo sake and sudachi sauce

Brittany Veal

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

Kobe Camembert

seasonal truffle, green leaves, whole nuts (n, g)
+4,000

Yamanashi Shine Muscat

wagashi inspiration, white miso ice cream,
green tea and summer yuzu jelly (n, g)

Coffee or Tea

mignardises (g)

(n) contains nuts

(g) contains gluten

(v) vegetarian