

Peter 3 Course Lunch

7,200

Yellow Carrot Soup

white soy sauce and soymilk foam (g)

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)

Signature 4 Course Lunch

9,500

Hokkaido Kegani Crab

chawanmushi inspiration (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

Okayama Peach

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

Chef's 4 Course Lunch

12,200

Free Range Egg

eringi mushroom duxelles, shiitake powder,
yellow wine sauce with kinome oil (g)with seasonal truffle
+ 1,500

Iwate Octopus

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

Japanese Beef

confit burdock, peas variation,
pearl onion, light 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)

(n) contains nuts

(g) contains gluten

(v) vegetarian