

APPETIZERS

HOKKAIDO KÉGANI CRAB

ACIDULATED APPLE, "TURNIPS, APPLE, CIDER" ICE CREAM, CAULIFLOWER PUREE, CRAB "BARBAJUAN"
LOBSTER JUICE FLAVOURED WITH CIDER VINEGAR ¥8,800

« SEASONAL VEGETABLES »

GRILLED/FRESH/MARINATED WITH FRESH HERBS
DUBLIN BAY PRAWN COATED WITH THIN SLICES OF ZUCCHINI
GREEN TEA OIL FROM « UJI » ¥8,200

BLACK ABALONE FROM CHIBA

SLICED AND COOKED IN BUTTER, TOPPED WITH SHISO FLOWER
CREAMY WHEAT AND SEAWEED, SEA URCHIN BROTH FOAM ¥16,000

OSSETRA CAVIAR

TROUT FROM "MOUNT-HAKKAI"
FRESH CREAM OF CUCUMBER, MAY QUEEN POTATO BLINIS ¥12,000

FISH

AMADAI

WITH CRISPY SCALES, SLICED VEGETABLES, SMALL ONION/CRUSTACEA CUSTARD
CARROT FOAM/GINGER FLAVOURED SAUCE ¥8,800

HATA FISH

THIN FISH MOUSSE WRAPPED WITH LETTUCE, THEN STEAMED
SCENTED WITH BLACK LEMON FROM IRAN
"BEEF/LOBSTER" CONSOMME EMULSION ¥8,200

DOVER SOLE

ROASTED, THEN STUFFED WITH MUSHROOMS
RICOTTA CHEESE GNOCCHI, COMPRESSION « TOMATO CONFIT, CELERY, HERBS »
CARAMELIZED FISH BONES SAUCE WITH LEMON ¥9,800

BLUE LOBSTER/ WHITE TRUFFLE

"YUKI-TSUBAKI" RICE RIZOTTO, SLICED BUTTERNUT SQUASH
CORALLINE SAUCE ¥18,500

MEAT

DUCK FROM « CHALLANS »

ROASTED WITH SPICES, LEG'S "CONFIT" WITH "BIGARADE" SAUCE
POACHED RHUBARB AND GREEN CARDAMOM
DUCK COOKING JUICE WITH EARL GREY TEA ¥8,200

IBERIAN PORK

ROASTED LOIN, LIGHT SPICED BLACK SAUSAGE, LETTUCE BALL « CHESTNUTS/CEP MUSHROOMS /LEMON »
TRUFFLE POLENTA, PORK COOKING JUICE WITH SAGE ¥8,000

FARM BLACK CHICKEN "KYOTO-TANBA KURO DORI"

STEAMED BREAST TOPPED WITH "ASPARAGUS FLAKE" WITH LEG'S/FOIE GRAS "BALLOTINE"
GRILLED ASPARAGUS AND GIROLLE MUSHROOM/CARAMELIZED ONION "MARBLED" SAUCE ¥9,200

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, MINT FLAVORED, ARTICHOKE CREAM
BLACK OLIVE/FRESH HERBS SAUCE ¥14,000

OUR MATURED CHEESES SELECTION ¥3,200