

APPETIZERS

HOKKAIDO KÉGANI CRAB

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

BLACK ABALONE FROM CHIBA

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

« HOKKAIDO VENISON TERRINE »

WITH FOIE GRAS/PISTACHIO/BLACK TRUFFLES
MARINATED SEASONAL VEGETABLES AND FRUITS
CONSOMME JELLY SCENTED WITH JUNIPER BERRY ¥8,200

OSSETRA CAVIAR

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

FISH

AMADAI

WITH CRISPY SCALES, SLICED OF CARROT
CARROT FOAM, GINGER FLAVOURED SAUCE ¥8,800

KUE FISH

TOPPED WITH AUTUMN TRUFFLES AND FISH MOUSSE, ROLLED UP THEN STEAMED
LETTUCE BROTH SAUCE ¥8,900

BRETAGNY TURBOT

ROASTED, BRAISED CHICORY TOPPED WITH « SQUID/TROMPETTE MUSHROOM/CRISPY BREAD »
CHICORY PUREE WITH « SPINACH/SHISO »
YELLOW WINE FLAVOURED LOBSTER SAUCE ¥17,000

BLUE LOBSTER/ WHITE TRUFFLE

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

MEAT

RACAN PIGEON

ROASTED BREAST COATED WITH SPICED AND CITRUS CRUST, LEG'S "CONFIT"
QUINOA, TRUMPET MUSHROOM, CREAM OF BUTTERNUT SQUASH
PIGEON COOKING JUICE ¥9,000

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, LEG'S/FOIE GRAS "BALLOTINE"
WHITE TRUFFLES, SUPREME SAUCE
CHICKEN CONSOMME SOUP WITH PUMPKIN/MASCARPONE CHEESE-RAVIOLI ¥18,500

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, AUTUMN GARDEN
"VIOLINE" SAUCE ¥14,000

OUR MATURED CHEESES SELECTION ¥3,500

Our menu may change without advance notice. Thank you in advance for your understanding.
Consumption Tax is included. A discretionary service charge of 12% will be added to your bill.