

APPETIZERS

HOKKAIDO KÉGANI CRAB

SLICED TURNIP, TURNIP LEAVES PUREE SCENTED WITH HAZELNUTS OIL
CAULIFLOWER MOUSSE WITH CRUSTACEA SAUCE, JERUSALEM ARTICHOKE JELLY
TURNIP ICE CREAM WITH LIME PEEL ¥8,800

SHELLFISHES

THINLY SLICED "AKAGAI, MIRUGAI, HOKKIGAI" WITH SAFFRON SAUCE
ETUVED FENNEL WITH OYSTER LEAF/SEA URCHIN BROTH ¥8,500

DUBLIN BAY PRAWN

WHITE ASPARAGUS WRAPPED WITH BLACK TRUFFLE, RAPE BLOSSOM
CORALLINE SAUCE ¥9,200

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

HATA FISH

TOPPED WITH BLACK TRUFFLES AND FISH MOUSSE, ROLLED UP THEN STEAMED
CELERIAC/TRUFFLE, PEAS ÉMULSION SAUCE ¥8,900

DOVER SOLE

ROASTED, THEN STUFFED WITH MUSHROOMS
GREEN ASPARAGUS TRUFFLE CRUST, CONDIMENTS « POTETO/SEAWEED/JAPANESE SHELLFISHES »
CAMELIZED FISH BONES SAUCE ¥9,200

BLUE LOBSTER

COATED WITH A CRUSTACEANS SAUCE, THAI GRAPEFRUIT, ICED FLOWER AND BLACK TRUFFLE
CHICORY AND WHITE GRAPEFRUIT PUREE
LOBSTER CONSOMME EMULSION SAUCE ¥14,000

MEAT

WHOLE SCOTTISH WOODCOCK

ROASTED, "ABATTIS"-LIVER PASTE COATED WITH LARDO AND ORANGE POWDER
GREEN CABBAGE/TRUFFLES/CAMELIZED ONION/FOIE GRAS
SALMIS SAUCE ¥17,000

HOKKAIDO VENISON

ROASTED WITH WILD BLACK PEPPER FROM MADAGASCAR
CANNELLONI STUFFED WITH BRAISED SHOULDER, RED CABBAGE WITH BLACKCURRANT
ACIDULATED BEETROOT, CHESTNUT CHUTNEY FLAVOURED WITH LEMON PEEL
"POIVRADE" SAUCE ¥8,800

FARM BLACK CHICKEN "KYOTO-TANBA KURO DORI"

STEAMED BREAST, LEG'S/FOIE GRAS "BALLOTINE"
BLACK TRUFFLES, SUPREME SAUCE
CHICKEN CONSOMME SOUP WITH SPINACH/MASCARPONE CHEESE-RAVIOLI ¥9,800

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, "ROSSINI", CABBAGE WITH BLACK TRUFFLE
CARROT FONDANT/CRISPY POTATOES, "PÉRIGUEUX" SAUCE ¥16,000

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.