

APPETIZERS

« SUMMER GARDEN »

SEASONAL VEGETABLES, GRILLED/FRESH/MARINATED WITH FRESH HERBS

DUBLIN BAY PRAWN COATED WITH THIN SLICES OF ZUCCHINI

GREEN TEA OIL FROM « UJI » ¥8,500

WILD BLACK ABALONE FROM CHIBA

COOKED IN HIS SHELL, TOPPED WITH SHISO FLOWER

CREAMY WHEAT AND SEAWEED, SEA URCHIN BROTH FOAM ¥16,000

KÉGANI CRAB FROM HOKKAIDO

CRUSTACEA CUSTARD, FENNEL ICE CREAM

ACIDULATED RED TURNIPS/CRAB BAVAROISE, TOMATO JUICE, “ARBEQUINA” OLIVE OIL ¥8,800

OSSETRA CAVIAR

TROUT FROM “MOUNT-HAKKAI”

FRESH CREAM OF CUCUMBER, MAY QUEEN POTATO BLINIS ¥12,000

FISH

AMADAI

WITH CRISPY SCALES, ACIDULATED RED TURNIP

CARROT FOAM, GINGER FLAVOURED SAUCE ¥8,800

HATA FISH

MY IMAGE OF “NORIMAKI”

AKAGAI, MIRUGAI, CRUNCHY VEGETABLES

PEAS ÉMULSION SAUCE ¥8,200

BLUE LOBSTER

COATED WITH A CRUSTACEANS SAUCE

“RAVIOLI-ZEBRA”, SNOW PEAS STUFFED

NASTURTIUMS FLOWERS AND YELLOW WINE SAUCE ¥14,000

MEAT

LAMB FROM LOZÈRE

COATED WITH ROSEMARY CRUST, “CRISPY” BRAISED SHOULDER AND DRIED FRUITS

ZUCCHINI FLOWER/STUFFED TOMATO CONFIT/SWEET AND SOUR EGGPLANT

LAMB-COOKING JUICE WITH ARGANE OIL ¥8,600

“TSUSHIMA-JIDORI” CHICKEN FROM NAGASAKI

STEAMED BREAST TOPPED WITH ASPARAGUS FLAKE

LEG’S CONFIT/GIROLE MUSHROOM/CARAMELIZED SHALLOT

“MARBLED” SAUCE ¥8,800

“AKAUSHI” WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, SEASONAL VEGETABLES “BOUQUET”

FRESH HERBS 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.