

APPETIZERS

KÉGANI CRAB FROM HOKKAIDO

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

OSSETRA CAVIAR

MARINATED SEA BREAM FROM "AKASHI", LIME ZEST
SNOW PEAS STUFFED COCO BEANS CREAM ¥14,000

DUBLIN BAY PRAWN AND WHITE TRUFFLE FROM ITALY

MY IMAGE OF "NORIMAKI"
CRISPY CHESTNUT, LETTUCE ÉMULSION SAUCE ¥17,500

DUCK FOIE GRAS AND FIGUE FROM SADO (FOR 2 PERSONS)

ROASTED IN COCOTTE FLAVOURED WITH TIMUT PEPPER, SHALLOT CONFIT, ORANGE POWDER
BANYULS SAUCE ¥16,400

FISH

AMADAI

WITH CRISPY SCALES
CARROT, EGGPLANT FONDANT/AKAGAI/MIRUGAI
CARMELIZED FISH BONES SAUCE WITH PRESERVED LEMON ¥8,800

NODOGURO

COOKED AT LOW TEMPERATURE
CREAMY BUCKWHEAT RISOTTO WITH BUTTERNUTS SQUASH
WHITE TRUFFLE FROM ITALY ¥17,500

BLUE LOBSTER

ROASTED, «VEGETABLES» RAVIOLI
BREAD AND GARLIC CREAM
CRUSTACEA/RED WINE "CIVET" SAUCE ¥14,000

MEAT

"TSUSHIMA-JIDORI" CHICKEN FROM NAGASAKI

STEAMED BREAST, TOPPED WITH WHITE TRUFFLE, SUPREME SAUCE
LEG'S/BLUE LOBSTER "BALLOTINE" ... BISQUE AND CHAMPAGNE SABAYON SAUCE ¥17,500

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, SEASONAL VEGETABLES GARDEN, DEATH'S TRUMPET MUSHROOM PUREE
BLACK TRUFFLE SAUCE ¥14,000

SCOTTISH GROUSE

ROASTED IN COCOTTE WITH JUNIPER BERRY
CARMELIZED APPLE WITH CARDAMON, DUCK FOIE GRAS CUSTARD, ACIDULATED RED CABBAGE
CRANBERRY, JAPANESE WHISKY "HIBIKI 21 YEARS OLD" SAUCE ¥9,200

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.