

## APPETIZERS

### KURUMAEBI PRAWNS AND BLACK TRUFFLE WRAPPED WITH ENDIVE

YELLOW WINE SAUCE ¥12,500

### DUCK CONSOMME SOUP

FLAVOURED WITH WILD BLACK PEPPER FROM MADAGASCAR  
SEASONAL VEGETABLES "BOUQUET"/POACHED DUCK FOIE GRAS/BLACK TRUFFLE ¥8,500

### OSSETRA CAVIAR

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

### KÉGANI CRAB FROM HOKKAIDO

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

## FISH

### KUE FISH

TOPPED WITH BLACK TRUFFLES AND FISH MOUSSE, ROLLED UP THEN STEAMED  
WATERCRESS ÉMULSION SAUCE ¥9,200

### AMADAI

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

### BLUE LOBSTER

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

## MEAT

### HOKKAIDO VENISON

ROASTED WITH FERMENTED BLACK PEPPER FROM SRI LANKA  
CHESTNUT PASTA STUFFED WITH BRAISED SHOULDER  
RED CABBAGE WITH BLACKCURRANT, ACIDULATED BEETROOT, CHESTNUT CHUTNEY FLAVOURED WITH LEMON PEEL  
"POIVRADE" SAUCE ¥8,800

### WHOLE SCOTTISH WOODCOCK

ROASTED, "ABATTIS"-LIVER PASTE COATED WITH LARDO AND ORANGE POWDER  
GREEN CABBAGE/TRUFFLES/BRAISED TURNIP/FOIE GRAS  
SALMIS SAUCE ¥17,500

### "AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, "ROSSINI", SEASONAL VEGETABLES GARDEN  
"PÉRIGUEUX" SAUCE ¥16,800

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.