

APPETIZERS

WILD BLACK ABALONE FROM NAGASAKI

CAULIFLOWER AND SEAWEED, TURNIP/ABALONE LIVER
SEA URCHIN BROTH FOAM ¥16,000

HOKKAIDO KÉGANI CRAB AND WHITE ASPARAGUS

KEGANI/WHITE ASPARAGUS CUSTARD FLAVOURED WITH CARDAMON
GREEN ASPARAGUS ICE CREAM ¥8,800

DUBLIN BAY PRAWN

THINLY SLICED ZUCCHINI
RED PAPRIKA FONDANT/ARTICHOKE PUREE, FRESH TOMATE JUICE, "DILL, CURRY, SHISO" SAUCE ¥9,200

OSSETRA CAVIAR

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

FISH

HATA FISH

IMAGE OF SPRING'S "NORIMAKI"
CRUNCHY VEGETABLES/AKAGAI, MIRUGAI, HOKKIGAI
PEAS ÉMULSION SAUCE ¥8,500

AMADAI

WITH CRISPY SCALES, ACIDULATED RED TURNIP
CARROT FOAM, GINGER FLAVOURED SAUCE ¥8,800

BLUE LOBSTER

COATED WITH A CRUSTACEANS SAUCE, "RAVIOLI-ZEBRA", GREEN PEAS, MINT
BISQUE SAUCE ¥14,000

MEAT

"TSUSHIMA-JIDORI" CHICKEN FROM NAGASAKI

STEAMED BREAST, LEG'S/FOIE GRAS "BALLOTINE"
GREEN ASPARAGUS "WHITE" COATED WITH YELLOW WINE SAUCE/STUFFED MOREL MUSHROOM
"MARBLED" SAUCE ¥9,200

PIGEON ROYAL

ROASTED BREAST, STUFFED LEG'S LIKE BARBAJUAN
SNOW PEAS "SPRING STYLE"
THYME FLAVOURED PIGEON JUICE SAUCE ¥9,800

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

GRILLED FILET, « ZEN » IMAGING VEGETABLES GARDEN
FRESH HERBS SAUCE ¥15,000

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.