

MENU DÉGUSTATION ¥39,000

AMUSE-BOUCHE

BLUE LOBSTER

SUMMER VEGETABLES
MINT FLAVORED ZUCCHINI MOUSSE
PASSION FRUIT/BERGAMOT SAUCE

SCALLOP FROM "SANRIKU" AND OSSETRA CAVIAR

« THINLY SLICED SCALLOP/ LEEKS/SEA URCHINS »
CRUNCHY VEGETABLES
CHAMPAGNE SAUCE

AMADAI FROM UWAJIMA

WITH CRISPY SCALES, STEWED ARTICHOKE, VEGETABLE BALLS
REDUCTION OF TOMATO WATER FLAVORED WITH A JUICE OF CARAMELIZED FISHBONES
EMULSION OF A BROTH OF ARTICHOKE LEAVES

SUMMER VENISON FROM TOTTORI

ROASTED WITH FERMENTED BLACK PEPPER FROM CAMBODIA, "PASTA" BRAISED SHOULDER
BEETROOT FLOWER/BUTTERNUT SQUASH WITH GREEN ANIS
"CASSIS" SAUCE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

L'OSIER

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.