

[illegible]

Our menu may change without advance notice. Thank you in advance for your understanding.  
Consumption Tax is included. A discretionary service charge of 15% will be added to your bill.

**AU FIL DUTEMPS...L'ÉTÉ 2025 ¥65,000**

**AMADAI AND OSCETRA CAVIAR**

MARINATED THEN 'COOKED' LIKE A TARTARE, THE SCALES SERVED CRISPY  
CREAMY CUCUMBER, FINGER LIME, DRIED CAVIAR PETALS  
LIME OLIVE OIL EMULSION

**WILD BLACK ABALONE FROM CHIBA**

COOKED IN ITS SHELL AND THEN IN SOFT BUTTER  
CREAMY RICEYUKITSUBAKI FROM NIIGATA WITH SAGA SAFFRON, SEA URCHIN  
GREEN VEGETABLES, SANSHO LEAVES  
SHISO BROTH

**BLUE LOBSTER**

IN MEDALLIONS, GREEN RAVIOLI, MARIGOLD  
VEGETABLE NAGE WITH A MILD SHELLFISH SAUCE

**KUMAMOTO AKAUSHI BEEF**

HEART OF TENDERLOIN, MANGANJI, CARAMELISED SHALLOTS  
AROUND CORN "GRILLED THEN STUFFED WITH CHANTERELLES", WARM VELOUTÉ  
BLACK TRUFFLE JUICE

**THE FRESHNESS OF RED FRUITS**

**SOUFFLE VERBENA / MINT**

FRUIT JELLY, PEACH SORBET

**SWEET DELICACY TROLLEY**

COFFEE



**OUR MATURED CHEESES SELECTION    ¥5,000~**

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