

## MENU DÉGUSTATION ¥45,000

### AMUSE-BOUCHE

#### AROUND SHELLFISH AND OSCETRA CAVIAR

AKAGAI, MIRUGAI, AND HOKKIGAI LIGHTLY MARINATED, JERUSALEM ARTICHOKE MOUSSELINE, RED ONION JELLY  
PUFFED BREAD STUFFED WITH SCALLOP TARTARE, DRIED CAVIAR PETALS  
SEA WATER VINAIGRETTE WITH DILL OIL, LIME CAVIAR FROM AICHI

#### LANGOUSTINE

IN RAVIOLI, GREEN CABBAGE FONDUE « GINGER, LEMON CONFIT, LIME »  
FENNEL AND CUMIN SAUCE, CRUSTACEANS BROTH

#### NAGASAKI KUE

IMAGE OF A NORIMAKI « CAULIFLOWER/BLACK TRUFFLE »  
STUFFED ENDIVE LEAF, CRISPY CAULIFLOWER  
CARAMELIZED FISH BONE JUICE BLENDED WITH A DUBARRY EMULSION

#### HOKKAIDO VENISON

ROASTED FILLET WITH FERMENTED CAMBODIAN PEPPER  
BRAISED SHOULDER IN PARMENTIER, SWISS CHARD LEAVES  
TANGY BEETROOT FLOWERS, RED CABBAGE WITH BLACKCURRANTS  
MADAGASCAR WILD PEPPER SAUCE

#### CHEESES SELECTION

#### DESSERT

#### SWEET DELICACY TROLLEY

#### COFFEE

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.

KOSIER

## CHRISTMAS MENU ¥75,000

### TO START

BEEF CONSOMMÉ SERVED SCORCHING HOT, STUFFED RAVIOLI  
VEGETABLE PETALS AND BLACK TRUFFLE

### SANRIKU SCALLOPS AND OSSETRA CAVIAR

DOME-SHAPED, THIN SLICES MARINATED IN YUZU ZEST, CRISPY FLAKES  
CHICKPEA AND RED BEET MOUSSELINE, FRESH HERB OIL

### BLUE LOBSTER AND WHITE TRUFFLE

NIIGATA YUKITSUBAKI RICE TIED WITH A CAULIFLOWER EMULSION, A DASH OF LEMON CONFIT  
MILD CORAL SAUCE

### KUE FROM NAGASAKI

VEILED IN SPELT FLOUR THEN ROASTED, CHICORY, LILY BULB  
SEA URCHIN SABAYON

### AKAUSHI BEEF FROM KUMAMOTO

HEART OF FILLET, VEGETABLE GARDEN  
BLACK TRUFFLE SAUCE

### RED BERRY COMPOTE WITH LONG PEPPER AND BALSAMIC VINEGAR

WHITE CHEESE CREAM, « LEMON/MARC DE CHAMPAGNE » SHERBET

### CHESTNUT SOUFFLÉ

PANNA COTTA WITH BROWN SUGAR, CINNAMON ICE CREAM, CANDIED ORANGE, BLACK TRUFFLE  
« CHESTNUT AND RUM » SAUCE

### SWEET DELICACY TROLLEY

### COFFEE

L'OSIER