

MENU DÉGUSTATION ¥45,000

AMUSE-BOUCHE

MOUNT FUJI TROUT AND OSCETRA CAVIAR

TWO WAYS: SLOW-COOKED THEN LIGHTLY SMOKED WITH CHERRY WOOD
PREPARED AS A TARTARE, WITH A 'CAULIFLOWER/GREEN APPLE' BOUQUET
CHAMPAGNE SAUCE WITH SAGA SAFFRON, AICHI FINGER LIME

BLUE LOBSTER

POACHED IN COURT-BOUILLON, THEN FINISHED IN ROSEMARY BUTTER
PRESSED BROCCOLI, PEAS EMULSION WITH DUNE BERRIES
LOBSTER JUICE WITH MADEIRA

CRISPY SCALES UWAJIMA AMADAI

STUFFED UNDER THE SKIN WITH A DELICATE MOREL MOUSSE
RAVIOLI WITH SHELLFISH AND VEGETABLES, A TOUCH OF LEMON CONFIT
MOREL BROTH SAUCE

AOMORI GIN NO KAMO DUCK

SLIGHTLY SPICY ROASTED FILLET, PRESSED WITH URUI AND CELERY
BARBAJUAN-STYLE BRAISED LEG, THIN SHEET OF CARAMELISED TURNIP
'RICH' 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

【DINNER】
MELANOSPORUM BLACK TRUFFLE... 2026
¥75,000

**OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE**

TO START

« KOHAKU » EGG FROM NAGASAKI

BAKED DISH, MUSHROOM AND KINTO A HAM STEW, CRISPY BLACK TRUFFLE LACE VIOLIN SAUCE

HOKKAIDO TARABAGANI CRAB

BLACK TRUFFLE DOME, CREAMY SHELLFISH FILLING

TURNIP PETALS, BUNTAN TIP

RAPESEED COULIS

NAGASAKI KUE

IMAGE OF A NORIMAKI « KYOTO CARROT/BLACK TRUFFLE », KYOIMO POTATO HOT CONSOMMÉ

“AKAUSHI” WAGYU-BEEF FROM KUMAMOTO

TENDER FILET MEDALION, MEDLEY OF VEGETABLES COOKED IN A « COCOTTE » BLACK TRUFFLE SAUCE

AROUND THE EXOTIC FRUITS

COCONUT/GUAVA/PASSION SHERBET

CHAUD DEVANT...

VANILLA SOUFFLÉ WITH BLACK TRUFFLE

ICED PARFAIT, CRISPY GAVOTTE, COINTREAU/TRUFFLE ICE CREAM

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ￥5,000~

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