



**AU FIL DU TEMPS...2026 ¥70,000**

**WILD BLACK ABALONE FROM CHIBA AND OSCIETRA CAVIAR**

SPAGHETTI SQUASH, ABALONE LIVER SAUCE, MARINATED CHANTERELLE MUSHROOMS, SEAWEED JELLY, WHITE SQUASH VELOUTÉ  
CAMELISED JUICE WITH FRESH HERB OIL

**BLUE LOBSTER AND CORN**

POACHED IN COURT BOUILLON, CORN COB MOUSSE, ROASTED CORN, CREAMY POLENTA WITH BLACK TRUFFLE  
VERVEINE BERRY LOBSTER SAUCE

**A TASTE OF THE SOUTH OF FRANCE WITH OKOZE**

STUFFED UNDER THE SKIN THEN POACHED IN A BOUILLABASSE STOCK, CRISPY MAY QUEEN  
FENNEL WITH ORANGE AND LEMON ZEST, STRIPES OF SQUID

**KUMAMOTO AKAUSHI BEEF**

HEART OF TENDERLOIN, GRILLED SUMMER VEGETABLE ROLLS, STUFFED CHERRY TOMATO  
A LIGHTLY PEPPERED SAUCE ENHANCED WITH A DASH OF COGNAC

**THE FRESHNESS OF CITRUS FRUITS**

VERBENA SORBET

**CHAMPAGNE SOUFFLE**

WHITE PEACH POACHED FRUIT AND SORBET

**SWEET DELICACY TROLLEY**

COFFEE



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

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.