

APPETIZERS

ABALONE

SLICE COOKED IN BUTTER FLAVOURED WITH SHISO FLOWER
CREAMY WHEAT AND SEAWEED, SEA URCHIN BROTH SAUCE ¥11,800

HOKKAIDO KÉGANI CRABE

CRUSTACEA CUSTARD, GREEN ASPARAGUS ICE CREAM
ACIDULATED TURNIPS/DUBLIN BAY PRAWN BAVAROISE, GREEN ASPARAGUS PUREE SAUCE ¥8,200

OSSETRA CAVIAR

SEMI-COOKED TROUT FROM "MOUNT-HAKKAI"
LEAK CREAM WITH «ZEN» IMAGING-DRESSED CONDIMENT, BUCKWHEAT BLINIS ¥14,000

WHITE ASPARAGUS

FROM LOIRE VALLEY, DUBLIN BAY PRAWN COATED WITH LINGUINE PASTA, THEN STEAMED
DICED CUT ASPARAGUS/ORANGE PEEL/CRUSTACEA COOKING JUICE ¥7,800

FISH

AMADAI

PAN FRIED WITH HIS SCALES, TURNIPS FLAVOURED WITH TURMERIC
RED VEGETABLE AND TURNIPS PUREE, CARAMELISED FISH-COOKING JUICE ¥8,800

HATA FISH

FISH MOUSSE WRAPPED WITH LETTUCE, THEN STEAMED
PEAS/BROAD BEANS/CLAM ÉMULSION FOAM ¥7,800

DOVER SOLE

STUFFED IN MUSHROOM DUXELLE, MAY QUEEN POTATO/OSETRA CAVIR
OYSTER LEAF/JAPANESE SHELL FISHES
SAFFRON CHAMPAGNE CREAM SAUCE ¥11,800

BLUE LOBSTER

ROASTED IN A COCOTTE, SAVORY/VEGETABLES-RAVIOLI, FENNEL MOUSSE
PRESSED CRUSTACEA COOKING JUICE WITH "VIN JAUNE" ¥12,000

MEAT

FARM BLACK CHICKEN "KYOTO-TANBA KURO DORI"

STEAMED BREAST TOPPED WITH BROAD BEANS FLAKE
LEG'S/FOIE GRAS "BALLOTINE"
STUFFED MOREL MUSHROOM/SLICED ASPARAGUS/CARAMELISED SHALLOT ¥8,200

MILK LAMB FROM LOZÈRE

ROASTED WITH AROMATIC, BRAISED AND CRISPY «SHOULDER/DRIED FRUITS»
EGGPLANT "BONSAI"/BASIL FLAVOURED TOMATO "CONFIT", LAMB COOKING JUICE WITH LEMON THYME ¥8,800

RACAN PIGEON

ROASTED BREAST COATED WITH TANDOORI SPICES, LEG'S CONFIT WITH ORANGE SAUCE
«SPELT WHEAT/ROCKET SALAD/PIQUILLOS PEPPER»
PIGEON COOKING JUICE AND LIVER SAUCE WITH ARGAN OIL ¥9,200

BEEF FROM KUMAMOTO

ROASTED FILET/FOIE GRAS, "SPRING VEGETABLES SMALL GARDEN"
TRUFFLE SAUCE ¥14,000

OUR MATURED CHEESES SELECTION ¥3,200

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.
