

## 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

### DUBLIN BAY PRAWN

«SUMMER SMALL GARDIN», ZUCCHINI PUREE WITH MINT  
ARTICHOKE COOKING JUICE/ROASTED PUMPKIN SEED OIL VINAIGRETTE SAUCE ¥10,000

## 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"  
GIROLLE 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, ACIDULATED VEGETABLES, 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