

CE SOIR

Small Bites

Potato Pave, Vinegar Powder, Bresaola, Caramelised Onion	8/pc
Taro Dumpling	8/pc
Foie Gras Wafer, Walnut, Apricot	9/pc
Eggplant, Dengaku Miso, Sesame	10/pc
Buri, Tomato, Sour Plum tartlet	12/pc
Uni, Anchovy Spices and Soursop	15/pc
Shishito Peppers, Salt and Pepper	16
Wagyu, King Oyster Mushroom, Togarashi Shichimi, Japanese Leeks	46

Chefs Bake

Nori Seaweed Bread and Beillevaire Butter	15
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Starters

Sake-Braised Maitake, Wasabi Leaves, Abalone	20
Sakura Ebi Risotto, Koji, Iburigakko	22
Hokkaido Scallop, Bouchet Mussels, White Pepper, Sunflower seeds	28
Bonito-Noodle, Parsley, Citrus Soy, Pomelo	32
Octopus, 5-Grain, Kabayaki, Squid Ink	45
Uni Pasta, Horseradish, Dashi, Shiso	45
Wintermelon, Obsibluwe Prawn, Cuttlefish, Peanut	48

Signatures

Oxtail, Foie Gras, Preserved Mustard, Sun-Dried Mandarin Orange	35
Shirobuta, Nashi Pear Mole, Cashew, Eggplant Dengaku, Watercress	38
Toothfish, Tosazu-Style Albufera, Roasted Apple, Baby Corn, Ikura	46
Kagoshima A4 Wagyu, Yuzu Kosho, Pumpkin, Sansho	98
Magret de Canard, Hay, Koshihikari, Yuzu, ShibaZuke	48/68

Sweets

Kaya-misu	8/pc
Ume, Lime and Gin	16
Texture of Pear	18

Our chef will craft a personalized tasting menu for your dining experience 118