

Dinner Course “TSUKI”

Aperitif

Assortment of 3 types of Small Appetizers

Amuse

Sweet Shrimp Marinated in Dried Mullet Roe,
Eggplant Soup

Entrée 1

Smoked Yashio Salmon, Fermented Fish Sauce

Entrée 2

Miyaji Pork “Pain en croustille”, Spicy Yuzu Paste

Poisson

Roasted Flathead, Fermented Butter-rich Clam Sauce

Viande

Pie-wrapped Guinea Fowl, MISO-marinated Foie Gras

※If you would like to change your main dish, you can choose either of the following options
【Grilled Japanese WAGYU Beef Sirloin + ¥ 3,000 / Fillet Beef + ¥ 6,000】.

※Please ensure they are applied to all guests.

Avant Dessert

Loquat, Pu-erh Tea Jelly

or

Blue Cheese Iced Souffle

Grand Dessert

Melon Soup style, “Chèvre” Ice Cream

Mignardises

Assortment of 3 types of small Sweets

¥20,000

*The prices include 15% service charge and 10% consumption tax.

*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

*The production area changes depending on the season.

Dinner Course “HOSHI”

Aperitif

Assortment of 3 types of Small Appetizers

Amuse

Sweet Shrimp Marinated in Dried Mullet Roe,
Eggplant Soup

Entrée 1

Marinated Golden Seabream, Fermented Tomato Gazpacho

Entrée 2

Charcoal and Rock Salt-baked Turnip, Dry-cured ham

Poisson

Roasted Flathead, Fermented Butter-rich Clam Sauce

Viande

Charcoal - grilled Japanese WAGYU Beef
Marinated in Red Wine and KOJI

※ If you would like to upgrade your main dish for the following additional charge.

【Fillet Beef + ¥ 3,000】

※Please ensure they are applied to all guests.

Avant Dessert

Loquat, Pu-erh Tea Jelly

or

Blue Cheese Iced Souffle

Grand Dessert

Melon Soup style, “Chèvre” Ice Cream

Mignardises

Assortment of 3 types of small Sweets

¥25,000

*The prices include 15% service charge and 10% consumption tax.

*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

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