

Lunch Course “MIZU”

Aperitif

Assortment of 3 types of Small Appetizers

Entrée

Smoked Yashio Salmon, Fermented Fish Sauce

Risotto

Fish Soup Risotto, Soft Boiled Egg

Poisson ou Viande

Roasted Seabass, Anchovy-accented Cream Sauce

or

Charcoal - grilled Japanese Beef
Marinated in Red Wine and KOJI

Dessert

Melon Soup style, “Chèvre” Ice Cream

Mignardises

Assortment of 3 types of Small Sweets

¥9,500

*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.

Lunch Course “KAZE”

Aperitif

Assortment of 3 types of Small Appetizers

Amuse

Sweet Shrimp Marinated in Dried Mullet Roe,
Eggplant Soup

Entrée

Marinated Golden Seabream, Fermented Tomato Gazpacho

Poisson

Roasted Seabass, Anchovy-accented Cream 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.

【Grilled Japanese WAGYU Beef Sirloin + ¥ 3,000 / Fillet Beef + ¥ 6,000】

※Please ensure they are applied to all guests.

Dessert

Melon Soup style, “Chèvre” Ice Cream

Mignardises

Assortment of 3 types of Small Sweets

¥15,000

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

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