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LES SIGNATURES

38,000

Chilled **sea scallops** from Hokkaido, seasonal **citrus** and **geranium**

Jerusalem artichokes cooked in hay, **eel** ragout and **Comté**

Nodoguro from Nagasaki, **broccoletti** and **sansho**, **gold caviar**

Ise ebi, charred **treviso** and **beetroot**, coral zabaglione

Tenderloin of **beef** from Kumamoto in the fireplace

cime di rape and **sardine**

Roasted **Chestnuts**, **Omanatsu** from Hara Farm

delicate **Cognac** gelée

Vanilla variation, praline and crisp, torrefied ice cream



LES PRÉMISSSES

30,000

Using ingredients from Kyoto and all Japan,
let the chef guide you for a 5 course menu,
which represents the very essence of his cuisine.



Mituni
MUNI GLEIN DUCASSE

ALL PRICES ARE SUBJECT TO AN ADDITIONAL 15% SERVICE CHARGE