



LES SIGNATURES

38,000

Chilled **shima ebi**, **rhubarb**, delicate coral cream

Bamboo shoot cooked in hay, simmered **eel** and **Comté**

Confit **mamagatsuo** from Yamaguchi, **white asparagus**
blood orange al pil pil sauce

Lightly smoked **abalone**, **pork ear**, **wild garlic** salsa verde

Tenderloin of **beef** from Kumamoto on the embers
green asparagus with fir tree and sansho berries

Strawberry from Kyoto with **sake kasu**, puffed **koji**

Roasted and crispy **sweetcorn** from Okinawa, **cocoa** sorbet



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.



ALL PRICES ARE SUBJECT TO AN ADDITIONAL 15% SERVICE CHARGE