



LES SIGNATURES

38,000

Marinated **shellfish**, **cucumber** and gold **caviar**

Botan ebi with crustacean oil, **tomatoes**, delicate coral cream

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

Lightly smoked **abalone**, **pork ear**,and **artichoke** salmis sauce

Beef tenderloin from Kumamoto on the embers
aubergine, **eel** and **spruce**

Pineapple flower, **myoga**, torrefied **coriander** seed zabaglione

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