



17

10

24

## LES SIGNATURES

37,000

**Ise ebi** with crustacean oil, **gourd** and **buddha hand**

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

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

**Qbalone** smoked with **pine tree**, **purple artichokes**, salmis sauce



**Beef** from Kumamoto on the embers, wild **mushrooms** and **mustard**

**Muscat** grape from Yamanashi

**black lemon** panna cotta, vine leaf ice cream

**Chocolate** from Clain Ducasse Manufacture in Tokyo,

torrefied **barley**, **amazake** sauce



## LES PRÉMISSSES

27,000

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.



**MUNI**  
MUNI GLAÏN DUCASSE

ALL PRICES ARE SUBJECT TO AN ADDITIONAL 15% SERVICE CHARGE