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## LES SIGNATURES

38,000

JANUARY 3RD~

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

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

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

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

**Beef** from Kumamoto on the embers, **green cabbage** and soft spices

**Muscat** grape from Yamanashi

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

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


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



## 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.



**MUNI**  
ALAIN DUCASSE

ALL PRICES ARE SUBJECT TO AN ADDITIONAL 15% SERVICE CHARGE