



LES SIGNATURES
37,000

Chilled botan ebi, buddha hand, coral emulsion

Roasted bamboo shoot, early onions, Périgueux sauce

Nodoguro from Nagasaki, green peas with sansho pepper and gold caviar

Lightly smoked ise ebi, white asparagus, parsley condiment

Beef from Kyoto on the embers, green asparagus and sea cucumber

Strawberries from Aichi, saikyo miso ice cream, tangy jus

Chocolate from Alain Ducasse Manufacture in Tokyo



LES PRÉMISSSES
27,000

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



ALL PRICES ARE SUBJECT TO AN ADDITIONAL 15% SERVICE CHARGE