



JPY19,000

Japanese beef tartar and burdock puree, smoked egg yolk
“Amakusa” prawn confit with apple puree
Turnip “flan” with queen crab

Pannacotta with Brittany lobster
Crown daisy and lily bulb sauce

Spaghetti with bigfin squid ragu sauce
Savoy cabbage and bottarga

Poured venison loin
Home-made venison sausage, Italian chicory puree
Berry fruits and red wine sauce

“cannolo” with citrus fruits and fromage blanc

Cafe
Sweets

Everyone in the group need to order the same course.

The price includes consumption tax and 15% service charge.

If you have any food allergies, please do not hesitate to contact us.

Menus are subject to change without notice due to seasonality and availability of produce.



JPY25,300

Japanese beef tartar and burdock puree, smoked egg yolk
“Amakusa” prawn confit with apple puree
Turnip “flan” with queen crab

Pannacotta with Brittany lobster
Crown daisy and lily bulb sauce

Spaghetti with bigfin squid ragu sauce
Savoy cabbage and bottarga

Roasted long tooth grouper
With Saffron risotto, seafood soup

Poured venison loin
Home-made venison sausage, Italian chicory puree
Berry fruits and red wine sauce

“cannolo” with citrus fruits and fromage blanc

Cafe
Sweets

Everyone in the group need to order the same course.
The price includes consumption tax and 15% service charge.
We use rice grown in Japan.

If you have any food allergies, please do not hesitate to contact us.

Menus are subject to change without notice due to seasonality and availability of produce.



JPY38,000

Japanese beef tartar and burdock puree, smoked egg yolk
“Amakusa” prawn confit with apple puree
Turnip “flan” with queen crab

Val-au-vents with sauteed foie gras
Sauteed mushrooms, black truffle sauce

Winter Black truffle fettuccine with prawn

Roasted long tooth grouper
With Saffron risotto, seafood soup

Poured Japanese Sousyu beef loin
Seasonal vegetable confit, garlic and cheese sauce

Yuzu granite

Strawberry cake

Cafe
Sweets

Everyone in the group need to order the same course.

The price includes consumption tax and 15% service charge.

We use rice grown in Japan.

If you have any food allergies, please do not hesitate to contact us.

Menus are subject to change without notice due to seasonality and availability of produce.