

## SIGNATURE

— Our chef suggest you to discover his menu prepared with the best seasonal products

¥ 26,000

Lightly smoked mackerel from Yamaguchi,  
fermented mushrooms



Confit chickpeas from Hautes-Alpes, eel and caviar



Red tuna from Aomori,  
avocado, kumquat and ginkgo biloba berries



Wagyu beef from Tochigi, aubergine and perilla



Seasonal citrus with sansho pepper,  
olive oil, kalamansi sorbet



Chocolate from our Manufacture in Tokyo  
and Yagenbori house shichimi

## MENU CARTE

— starter, main course, dessert

¥ 15,000

— starter, 2 main courses, dessert

¥ 19,000

Vegetables from Saitama, cooking jus with coffee from our Manufacture in Paris

Cookpot of buckwheat from Akita, chestnuts, quince and black garlic

Lightly smoked mackerel from Yamaguchi, fermented mushrooms

Kuruma-ebi from Nagasaki, grilled leeks, egg yolk and Japanese peanuts

Confit chickpeas from Hautes-Alpes, eel and caviar

suppl. ¥ 15,000

Octopus from Aomori, potatoes and capers, sage condiment

Red tuna from Aomori, avocado, kumquat and ginkgo biloba berries

Suzuki from Akita, squash, milk curd infused with hay

Sea scallops from Hokkaido, Jerusalem artichokes and lovage

Wild colvert from Niigata, celeriac, horseradish and mustard leaves

Wagyu beef from Tochigi, aubergine and perilla

Selection of French cheeses

suppl. ¥ 2,000

Fuji apple, kasha ice cream

Confit and iced strawberries, saké granité, crushed herbs

Seasonal citrus with sansho pepper, olive oil, kalamansi sorbet

Honey from Okinawa, grains and pollen, goat curd Fontainebleau

Chocolate from our Manufacture in Tokyo and Yagenbori house shichimi