



SIGNATURE

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

¥ 33,880

Botan-ebi from Hokkaido, delicate gelée and gold caviar



Green asparagus from Provence with rice bran, sea urchin



Hata fish from Mie, green peas and shellfish marinated with koji



Wagyu beef from Tochigi, aubergine and perilla



Pineapple from Okinawa cooked with vine stalks, basil and passion berries



Chocolate from Alain Ducasse Manufacture in Tokyo
and Yagenbori house shichimi



Coffee or tea



MENU CARTE

— starter, main course, dessert, coffee or tea

¥ 20,570

— starter, 2 main courses, dessert, coffee or tea

¥ 25,410

Green asparagus from Provence with rice bran, sea urchin

Cookpot of mochimugi from Shiga, rapeseed and blood orange

Lightly smoked mackerel from Yamaguchi, fermented mushrooms

Botan-ebi from Hokkaido, delicate gelée and gold caviar

suppl. ¥ 12,100

Zuwai crab from Hokkaido, beetroot and horseradish

Octopus from Aomori, potatoes, capers and sage

Roasted langoustines from Shizuoka, eel and 'burnt' fava beans

suppl. ¥ 6,050

Hira-suzuki from Akita, white asparagus and hyuganatsu

Hata fish from Mie, green peas and shellfish marinated with koji

Roasted Mr Ishiguro's Guinea fowl, turnips and fermented shallots, watercress condiment

Wagyu beef from Tochigi, aubergine and perilla

Selection of French cheeses

suppl. ¥ 3,040

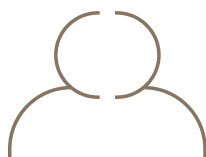
Rhubarb from Aichi, aloe vera and pink pepper

Confit and frozen bankan from Kawachi, gin and Batak berries

Pineapple from Okinawa cooked with vine stalks, basil and passion berries

Honey from Okinawa, grains and pollen, goat curd

Chocolate from Alain Ducasse Manufacture in Tokyo and Yagenbori house shichimi



ESTERRE