

## SIGNATURE

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

¥ 33,000

Grilled botan-ebi, celery and fennel, crustacean sauce



Sayori on the embers, tuna, spring cabbage and almonds



Tai from Akashi, socca and grilled fennel



Pigeon from Racan, confit turnip and morels

or

Mr Kyukou Tanaka beef from Kobe, tender vegetables

suppl. ¥ 16,500



Please choose your favorite dessert from a la carte



Coffee or tea

## MENU CARTE

— starter, main course, dessert, coffee or tea

¥ 22,000

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

¥ 27,000

Glazed unagi, tender leeks, vegetal jus

Sayori on the embers, tuna, spring cabbage and almonds

Green asparagus in their natural way, seasonal vegetables,  
mushroom marmelade and gold caviar

Grilled botan-ebi, celery and fennel, crustacean sauce

Ezo awabi, simmered green peas and salad

Kinmedai from Choshi, tender potatoes and saffron

Tai from Akashi, socca and grilled fennel

Blue lobster, early vegetable and polenta, red wine reduction

suppl. ¥ 3,300

Pigeon from Racan, confit turnip and morels

Roasted veal, poached white asparagus, orange zabaglione

Beef from Kumamoto, tender vegetables

Mr Kyukou Tanaka beef from Kobe, tender vegetables

suppl. ¥ 16,500

Selection of French cheeses

suppl. ¥ 3,300

Strawberries, cereal crisp, fromage blanc and oregano

Chestnut, Shikuwasa marmalade and hojicha tea

Rum baba

Buckwheat tea crisp, chocolate from Alain Ducasse Manufacture in Tokyo  
and black lemon granité

Chocolate from Alain Ducasse Manufacture in Tokyo,  
light cream and cocoa nib praline, coffee ice cream