

MENU DÉJEUNER

– starter, main course, dessert, coffee or tea

スターター、メイン、デザート、食後のお飲み物

¥ 12,000

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

スターター、メイン2品、デザート、食後のお飲み物

¥ 17,000

Marinated kinmedai, turnip and mushrooms from Yamanashi
金目鯛のマリネ 蕪のフォンダン 白州山の水農場の茸

Green asparagus in it natural way, gianchetti delicate omelet
グリーンアスパラガスと生しらすのオムレツ

Pigeon in the fireplace, seasonal vegetables, vegetal sauce
小鳩の炭火焼き 季節野菜のサラダ



Mebaru, socca and grilled fennel
メバル ソッカとフヌイユのグリエ

Hobo, tender potatoes and rouille
ハウボウ 越冬メークイン ルイユとクリュスタッセのソース

Amagi shamo, poached white asparagus, orange zabaglione
天城軍鶏 ホワイトアスパラガスのポシェ オレンジのサバイヨン

Local beef, early vegetables and polenta, daube reduction
国産牛サーロイン 赤ワインソース ポレンタ

Mr Kyukou Tanaka beef from Kobe, tender vegetables
田中久工氏の神戸牛 季節野菜

suppl. ¥ 16,500



Grapefruit, cucumber and gin, tonka bean cream
グレープフルーツ キュウリとジン トンカ豆のクリーム

Rum baba
ババオラム

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

ル・ショコラ・アラン・デュカスのチョコレート
軽やかなクリームとカカオのプラリネ コーヒーのグラス

All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.

Production areas may change depending on availability.

記載料金には消費税が含まれており、別途サービス料15%を加算させていただきます。
仕入れ状況により産地は変わる場合がございます。

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



Ezo awabi, simmered green peas and salad



Beef from Kumamoto, tender vegetables

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