

SIGNATURE

— Our chef suggests you to discover his menu prepared with the best seasonal products
¥ 35,000

Spiny lobster on the embers, tender turnips and leeks, grape



Poached maguro, seasonal mushrooms, some other in a marmelade



Suzuki, tender eggplant and tomato, gold caviar



Beef from Kumamoto, beetroot and celeriac, vegetal broth

or

Mr Kyukou Tanaka beef from Kobe,
beetroot and celeriac, vegetal broth

suppl. ¥ 18,700



Please choose your favorite dessert from a la carte



Coffee or tea

MENU CARTE

— starter, main course, dessert, coffee or tea
¥ 23,000

— starter, 2 main courses, dessert, coffee or tea
¥ 28,000

Glazed unagi, winter melon and cabbage, shaved autumn truffle

Menuke, two way artichokes

Poached maguro, seasonal mushrooms, some other in a marmelade

Spiny lobster on the embers, tender turnips and leeks, grape

Ezo awabi, ceps cooked in a chestnut tree leaf

Matsukawa karei, vegetables from Kamakura market,
cooking jus with nori seaweed

Suzuki, tender eggplant and tomato, gold caviar

Blue lobster, herb printed pasta leaves,
seasonal vegetables, coral sauce

suppl. ¥ 3,300

Ezoshika, fennel, celery and baked apple,
rocket and Piedmont hazelnut pesto

Veal, red gourd and walnut, black fig

Beef from Kumamoto, beetroot and celeriac, vegetal broth

Mr Kyukou Tanaka beef from Kobe,
beetroot and celeriac, vegetal broth

suppl. ¥ 18,700

Selection of French cheeses

suppl. ¥ 3,900

Rum baba

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

Muscat grape, delicate vin jaune cream, sunflower seed shortbread

Pear and bergamot delight, macadamia nuts condiment

Confit apple, elderflower and honey