

## SIGNATURE

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

Grilled kinmedai, leek and nori seaweed condiment, gold caviar

Eel on the embers, tender fennel, local saffron

Kue, broccolis and watercress

Beef from Kumamoto, seasonal vegetables and cooking jus  
or

Mr Kyukou Tanaka beef from Kobe,  
seasonal vegetables and cooking jus

suppl. ¥ 25,000

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

Eel on the embers, tender fennel, local saffron

Grilled kinmedai, leek and nori seaweed condiment

Pigeon, confit duck foie gras, quince and spinach

Seasonal salads, quick-sautéed kurumaebi, wild rocket sauce

Grilled Ezo awabi, tender gourd and celeriac, some other roasted

Kue, broccolis and watercress

Aori ika on the embers, cauliflower and artichoke, black truffle

Blue lobster, potato stuffed with green Swiss chard and squid

suppl. ¥ 3,300

Mallard duck, daikon, salmis sauce

Veal from Hokkaido, tender turnips and black rice

Beef from Kumamoto, seasonal vegetables and cooking jus

Mr Kyukou Tanaka beef from Kobe,  
seasonal vegetables and cooking jus

suppl. ¥ 25,000

Selection of French cheeses

suppl. ¥ 3,900

Rum baba

Chocolate from Alain Ducasse Manufacture in Tokyo  
and black pepper, delicate puff pastry

Local strawberries, light cream and coffee, mascarpone sorbet

Chestnut and orange delight, tarragon oil

Quince, Champagne emulsion, vanilla ice cream