Omnivore 8 Course Menu ¥ 24,000

Uni Toast with Yuzu Tuna Noodles, Avocado, Ginger Dressing Sea Trout Crispy Sushi

Coconut Semifreddo and Gold Caviar with Dill

Madai Sashimi with Floral Cherry Infusion, Coriander

Roasted Beet Carpaccio, Avocado, Dijon Mustard Pickles and Herbs

> Amadai Crusted with Nuts and Seeds Sweet and Sour Jus

Steamed Tiger Prawn, Carrot, Melon and Wasabi

Caramelized Kyo-Tamba Hirai Beef Tenderloin Summer Squash with Parmesan Cheese, Scotch Bonnet Emulsion

Stone Fruit Flower, Lemon Verbena and Redcurrant