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

Price inclusive of 10% consumption tax and 12% service charge