

CAVIAR AND CRUDO

Egg Toast, Caviar, Herbs 7,500

Caviar, Smoked Egg Yolk, Crispy Potato Cake 9,500

Sea Urchin, Black Bread, Yuzu, Serano Chili 6,000

Tuna Tartare, Ginger Marinade, Spicy Radish 3,500

Sea Trout Crispy Sushi, Chipotle Mayonnaise, Soy Glaze 2,900

Diver Scallop Carpaccio, Citrus, Kanzuri, Fennel 2,900

APPETIZERS

Asparagus Salad, Avocado, Market Greens, Enoki Mushrooms and Hollandaise 3,000

Mosaic of Cauliflower, Jalapeno-Mustard Dressing, Chervil, Golden Shallots 2,200

Snow Crab Dumplings, Celeriac-Meyer Lemon Tea 3,000

Octopus & Squid a la Plancha, Kohlrabi Slaw, Cashews, Romesco 3,500

Sweet Pea Soup, Parmesan Cheese, Sourdough Croutons 2,500

ENTREE

Celeriac Katsu, Grainy Mustard Aioli, Tamarind Condiment, Shiso 4,000

Lumache Pasta, Fennel Scented Tomato Sauce, Shrimp 4,000

Roasted Cod, Turnip-Jalapeno Emulsion, Apple, Ginger, Yuzu, Tarragon 5,000

Crispy Amadai, Mushrooms, Spiced Broth, Lime, Sesame, Rosemary 7,500

Charred Duck, Cabbage, Herb Salad, Coconut Lime Infusion 7,000

Seared Beef Tenderloin, Broccoli Roasted with Pistachio Crumbs, Aged Balsamic Vinegar 8,500

Menu available from 17:00 to 20:30
Price is in JPY inclusive of 10% consumption tax and 12% service charge

Dinner TASTING MENU

20,000

Sea Urchin, Black Bread, Yuzu, Serano
Tuna Ribbons, Ginger Marinade, Spicy Radish
Sea Trout Crispy Sushi

Egg Toast, Caviar, Dill

Diver Scallop Carpaccio, Citrus
Kanzuri and Fennel

Sweet Pea Soup
Parmesan Cheese, Sourdough Croutons

Crispy Amadai, Mushrooms
Spiced Broth, Lime, Sesame, Rosemary

Seared Beef Tenderloin
Broccoli Roasted with Pistachio Crumbs
Aged Balsamic Vinegar

Matcha Ganache, Almond Dacquoise
Rhubarb Strawberry Sorbet

Chef Hana Yoon
Executive Chef Jean-Georges

Dinner Tasting Menu available Tuesday through Saturday from 17:00 to 20:30
Prices inclusive of consumption tax and 12% service charge