

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

Japanese Madai, Strawberry Gelée, Wasabi, Sakura Essence 3,500

APPETIZERS

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

Grilled White Asparagus, Meyer Lemon, Sunchoke Emulsion 2,400

Hokkaido Snow Crab Cake, Sugar Snap Pea Remoulade 3,000

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

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

ENTREE

Smoked Yam, Black Sesame, White Sesame, Ginger, Sudachi 4,000

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

Cod Steamed with Honshimeji Mushroom, Lemongrass Consommée 5,000

Amadai Roasted with Herb Crumbs, Spring Onion, Fava Beans
Rhubarb Beurre Blanc 7,500

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

Seared Beef Tenderloin, Broccoli Roasted with Pistachio Crumbs
Aromatic Beef Jus, Aged Balsamic Vinegar 8,200

TASTING MENU

20,000

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

Egg Toast, Caviar, Dill

Japanese Madai, Strawberry Gelée
Wasabi, Sakura Essence

Sweet Pea Soup, Parmesan Cheese
Sourdough Croutons

Amadai Roasted with Herb Crumbs
Spring Onion, Fava Beans
Rhubarb Beurre Blanc

Seared Beef Tenderloin
Broccoli Roasted with Pistachio Crumbs
Aromatic Beef Jus
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
Price is in JPY inclusive of 10% consumption tax and 12% service charge.