

### 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, Cashews, 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  
Rhubarbe 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

### PRIX FIXE

7,000

Amuse Bouche

Sweet Pea Soup and Sea Trout Crispy Sushi

Hokkaido Snow Crab Cake

Sugar Snap Pea Remoulade

or

Grilled White Asparagus

Meyer Lemon, Sunchoke Emulsion

Cod Steamed with Honshimeji Mushroom

Lemongrass Consommé

or

Charred Duck Breast, Cabbage, Herb Salad

Coconut Lime Infusion

Warm Chocolate Cake

Madagascar Vanilla Bean Ice Cream

or

Matcha Ganache, Almond Dacquoise

Rhubarb Strawberry Sorbet

Chef Hana Yoon

Executive Chef Jean-Georges

Prix Fixe Menu available Tuesday through Saturday from 11:30 to 15:30  
Price is in JPY inclusive of consumption tax and 12% service charge.