

APPETIZERS

Egg Toast, Caviar, Herbs 8,000

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

Sea Trout Crispy Sushi, Chipotle Mayonnaise, Soy Glaze 3,000

Tuna Tartare, Ginger Marinade, Spicy Radish 3,600

Cubes of Kampachi, Spiced Japanese Cucumber, Soy And Thai Basil Infusion 3,400

Summer Squash, Wild Arugula Salad, Manchego, Lemon Vinaigrette 3,200

Hokkaido King Crab Salad, Mustard, Yubari Melon Juice, Shaved Fennel 5,500

Charred White Corn Ravioli, Jewel Cherry Tomatoes, Basil Fondue 4,000

Diver Scallop, Caramelized Cauliflower, Caper-Raisin Emulsion 3,600

ENTREE

Bouquet of Summer Vegetables, Jade Curry Sauce, Sudachi 5,000

Campanelle Pasta, Spicy Sungold Tomato Sauce
Kamo Eggplant, Fresh Ricotta 4,500

Steamed Trout with Sesame Crust, Cherry Tomatoes, Crispy Rice
Miso-Yuzu Broth 6,000

Kato Farm Pork Chop Wrapped in Bacon, Caramelized Cabbages
Glazed Nectarine, Horseradish 6,200

Kyotamba Black Beef Tenderloin, Pistachio Crusted Broccoli
Aged Balsamic Vinegar, Aromatic Beef Jus 12,500

PRIX FIXE

7,700

Scallop Crispy Sushi, Chipotle Mayonnaise, Soy Glaze
Summer Crudités, Sunflower Seeds Hummus

Tuna Tartare, Ginger Marinade, Spicy Radish
or
Charred White Corn Ravioli
Jewel Cherry Tomatoes, Basil Fondue

Steamed Trout with Sesame Crust
Cherry Tomatoes, Crispy Rice
Miso-Yuzu Broth

or
Kato Farm Pork Chop Wrapped in Bacon
Caramelized Cabbages, Glazed Nectarine
Horseradish

or
Kyotamba Black Beef Tenderloin
Pistachio Crusted Broccoli, Aged Balsamic Vinegar, Beef Jus
(Supplement of 7,000)

Warm Chocolate Cake
Madagascar Vanilla Bean Ice Cream
or
Peach Pavlova
Ginger, Blackberries, Olive Oil Ice Cream

Château La Coste's Wine Pairing at 6,000 - 3 Glasses

Chef Hana Yoon
Executive Chef Jean-Georges

Prix Fixe Menu available from 11:30 to 14:30
Price is in JPY inclusive of consumption tax and 12% service charge.