

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

Hamachi Sashimi, Sherry Vinaigrette, Toasted Pecan, Chive 3,400

Kale Salad, Roasted Pumpkin, Kougyoku Apple, Mustard Dressing 3,200

Hokkaido Snow Crab Dumplings, Celeriac - Japanese Lemon Tea 5,500

Butternut Squash Agnolotti, Brown Butter Foam, Amaretti 4,000

Fricasse of Barley, Ginko Nuts, Almond, Matcha 3,600

ENTREE

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

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

Roasted Amadai, Fennel, Fragrant Mushroom Emulsion
Spicy Seed Oil 6,000

Kato Farm Pork Chop Wrapped in Bacon, Caramelized Cabbages
Kougyoku Apple Compote, 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
Hokkaido Snow Crab Dumplings
Celeriac - Japanese Lemon Tea

Roasted Amadai
Fennel, Fragrant Mushroom Emulsion
Spicy Seed Oil
or

Kato Farm Pork Chop Wrapped in Bacon
Caramelized Cabbages, Horseradish
Kougyoku Apple Compote
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
Fig and Raspberry Tart
Cardamom Whipped 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 13:30
Price is in JPY inclusive of consumption tax and 12% service charge.