

CRUDOS

Sea Urchin, Black Bread, Yuzu, Serrano Chili 7,500

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

Tuna Tartare, Ginger Marinade, Spicy Radish 3,750

Amberjack Ceviche, Persimmon, Sea Buckthorn, Pecan 3,400

APPETIZERS

Egg Toast, Caviar, Herbs 8,000

Crisp Cabbage Salad, Asian Pear, Roasted Kabocha Squash, Hazelnut Furikake 3,200

Tender Braised Fennel, Marcona Almond Milk, Sunflower Dukkah 3,600

Sesame Crusted Hokkaido Scallops, Nori Butter, Périlla, Black Shichimi 4,500

ENTREE

Winter Mushroom Tortellini, Savory Broth, Golden Enoki, Tarragon 5,000

Crispy Amadai, Fragrant Mushroom Emulsion, Caramelized Fennel, Spicy Seed Oil 6,600

Charred Duck Breast, Roasted Parsnip, Passion Fruit, Black Olive 6,200

Peppercorn Crusted Kyotamba Wagyu Beef Tenderloin
Glazed and Roasted Kyoto Carrot, Miso Mustard Sauce 12,500

LUNCH PRIX FIXE

8,500

*Black Truffle Fritter, Comté Cheese, Serrano Chili
Cauliflower Consommé, Tumeric Foam, Black Pepper Oil*

Tuna Sashimi
Sobacha Ponzu, Kohlrabi, Black Truffle Emulsion
or
Sesame Crusted Hokkaido Scallops
Nori Butter, Périlla, Lemon, Black Shichimi

Truffle Crusted Sea Trout
Caramelized Fennel, Fragrant Mushroom Emulsion
or
Charred Duck Breast
Roasted Parsnip, Passion Fruit, Black Olive
or
Kyotamba Wagyu Beef Tenderloin
Roasted Kintoki Carrot, Miso Mustard Sauce
(Supplement of 7,000)

Warm Chocolate Cake
Madagascar Vanilla Bean Ice Cream
or
Caramelized Apple
Crumble, Cinnamon Sponge, Poached Pear

Wine Pairing at 8,000 - 3 Glasses
Non-Alcoholic Pairing at 4,500 - 3 Glasses

Chef Hana Yoon
Executive Chef Jean-Georges

Festive Lunch Menu available from 12:00 to 13:30
Price is in JPY inclusive of consumption tax and 12% service charge.