

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, Curry Leaf Gelée, Myoga Ginger, Coconut and Sudachi Infusion 3,400

APPETIZERS

Egg Toast, Caviar, Herbs 8,000

Crunchy Greens Salad, Charred Spring Onion, Green Peppercorn Ranch 3,200

Green Asparagus, Morel Mushroom, Hollandaise Sauce 3,600

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

ENTREE

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

Crispy Amadai, Kujo Green Onion, Kyoto Spinach, Green Olive Dressing 6,600

Charred Duck Breast, White Asparagus, Kanzuri Emulsion, Strawberry Consommée 6,200

Kyotamba Wagyu Beef Tenderloin
Spring Peas, Fava Beans, Herbal Comté Infusion 12,500

LUNCH PRIX FIXE

11,000

*Black Truffle Fritter, Comté Cheese, Serrano Chili
Sweet Pea Soup, Black Pepper Oil
Sea Trout Crispy Sushi, Chipotle Mayonnaise*

Tuna Tartare
Ginger Marinade, Spicy Radish

Crispy Amadai
Kujo Green Onion, Kyoto Spinach, Green Olive Dressing
or
Charred Duck Breast
White Asparagus, Kanzuri Emulsion, Strawberry Consommé
or
Kyotamba Wagyu Beef Tenderloin
Spring Peas, Fava Beans, Herbal Comté Infusion
(Supplement of 7,000)

Cheese Selection
(Supplement of 2,600)

Harmony of Strawberry Fields
Tapioca, Elderflower

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.