

SPRING

Hokkaido Scallop • Shimaaji • Tuna-Hamachi • Octopus
Morels • Codfish • Lobster • Halibut
Black Bass • Medai • Mango • Praline

Twelve Course • 165

CAVIAR

Ossetra Caviar, Toro, Avocado • 110 | 140

Ossetra Caviar (1oz) , Toast, Crème Fraîche • 60 | 90

SINGULAR

Sashimi Platter, Ishidai • 20 | 50

Shellfish Platter, Oyster, Clam, Scallop, Lobster, Shrimp, Octopus, Uni • 30 | 60

Miyazaki Wagyu Beef, Lettuce, Heart of Palm, Beetroot • 55 | 85

Kindai Toro, Green Apple, Miso, Olive, Sudashi • 45 | 75

Amadai, Crispy Scale, Ginger Bouillon, Tapioca Pearl • 50 | 80

Dover Sole, Champagne, Scallop, Watercress, Sorrel • 15 | 45

SOUFFLÉ

Orange, Grand Marnier

Praline, Praline

RAW

Salmon, Ginger, Parsley, Cantaloupe
Fluke, Lemon Vinegar, Caviar, Basil Seeds
Vegetable Consommé, Parmesan, Pistachio, Zucchini Strip
Sashimi Platter, Kinmedai, Fluke, Kampachi
Kinmedai, Cherry Wood Scented, Shiso Flowers
Medai, Shiso Leaf, Preserved Lemon
Peekytoe Crab, Avocado, Kaffir Lime, Lemon Oil
Geoduck, Citrus, Wasabi
Tuna, Hamachi, Yuzu, Soy Sauce, Olive Oil
Escolar Jamón, Espelette
Shimaaji, Red Miso, Radish, Soy Salt

WARM

Kampachi, Mojama, Balsamic Vinegar, Raspberry
Octopus, Coconut, Sea Bean, Olive Oil
Salted Cod, Fingerling Potato, Smoked Gelatin, Caviar
Lamb Tartar, Ebi Shrimp, Pickled Peach, Tarragon
Scallop, Sassafras, Hibiscus, Tomato
Lobster Bisque, Chestnut, Lobster Dumpling
Burrata Cappelli, Nepitella Mint, Cherry Stone Clam, Jamón Bouillon
Gold Egg Yolk, Kampachi, Kurobuta Pork, Sake

MAIN

Lobster, Tahitian Vanilla, Chanterelle, Watermelon Radish
Skate Wing, Bordelaise, Asparagus
Ivory King Salmon, Pea, Chorizo Bouillon
Cod Fish, Green Olive, Lemon, White Grits
Black Bass, Shellfish Bouillon, Saffron, Rhode Island Mussel
Pork Belly, Truffle, Potato
Lamb Loin, Rhubarb, Tomato, Cubeb Pepper, Zucchini
Shabu-Shabu Medai, Kombu Bouillon, Citrus, King Trumpet