

2024 SPRING MENU

先付 SEASONAL STARTER

Firefly squid with black sesame sauce, rapini and deep fried sakura shrimp

前菜 APPETIZER PLATTER

Carabinero shrimp with kimizu apple sauce and caviar
Wagyu beef and Hokkaido uni spring roll with Gorgonzola (blue cheese) sauce

御膳 GOZEN

御椀 SOUP

Carabinero miso bisque

造り SASHIMI

Kanpachi and akami

凌ぎ SHINOGI

Sayori and o-toro nigiri

焼物 GRILLED

Sakura tai (cherry blossom sea bream) with kinome

蒸物 STEAMED

Clam and yuba chawanmushi with fava bean sauce

揚物 DEEP FRIED

Sawara (Japanese Spanish mackarel) with boutargue

食事 STARCH

A5 Wagyu beef gohan with foie gras and sous vide egg

口直し GRANITÉ

Fresh ginger granité

甘味 DESSERT

Japanese egg tart with housemade hoji tea ice cream

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This season, we embrace the essence of fresh greens and sakura.
Our emphasis is on delicate and gentle flavors, as spring seafood tends to be fresh and light.
Each ingredient we've selected for this season is meticulously selected during its prime season.