

楓 KAEDE KAISEKI

葉月

Sakizuke
Surinagashi of tomato
Scallop | Junsai | Cucumber

Shunsai
Jade eggplant | Snow crab | Ikura
Octopus | Black beans | Pumpkin paste
Tuna tsukune | Summer truffle | Egg yolk sauce

Uona (Sashimi)
Lobster | Tuna | Mandarin vinegar jelly

Shinogi
Sea bream | Somen noodles | Enoki | Sesame sauce

Yakimono
Sea bass | Tomalley | Yuzu kosho ankake

Beef hotpot	Shiizakana	
or	OR	Japanese Wagyu steak
Daily fish & prawn tempura		Upgrade +65

Shokuji
Rice | Salmon | Shiso | Ume
Miso soup | Japanese pickles

Mizumono
Japanese seasonal dessert

175

Sommelier's pairing

Harmony 160

Prestige 260

*Indulgence 450

*Including Dom Pérignon and Bourgogne Grand Cru

Due to the complexity of our dishes, it is not always possible to replace ingredients



銀杏 ICHO KAISEKI

葉月

Sakizuke
Surinagashi of tomato
Scallop | Junsai | Cucumber

Shunsai
Jade eggplant | Snow crab | Ikura
Octopus | Black beans | Pumpkin paste
Tuna tsukune | Summer truffle | Egg yolk sauce

Uona (Sashimi)
Lobster | Tuna | Mandarin vinegar jelly

Shinogi
Sea bream | Somen noodles | Enoki | Sesame sauce

Yakimono
Sea bass | Tomalley | Yuzu kosho ankake

Shiizakana
Japanese Wagyu steak

Shokuji
Sushi assortment 5 pieces
Miso soup | Japanese pickles

Mizumono
Japanese seasonal dessert

250

Sommelier's pairing

Harmony 160

Prestige 260

*Indulgence 450

*Including Dom Pérignon and Bourgogne Grand Cru

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