楓 KAEDE KAISEKI

霜月

Sakizuke
Spinach rikyu ae
Monaka | Fig | Macadamia | Sesame cream

Shunsai
Oyster | Caviar | Oyster cream
Prawns | Chrysanthemum | Vinegar jelly
Tuna tsukune | Winter truffle | Egg yolk sauce

Dobin mushi soup
Wagyu beef | Mushrooms | Myoga ginger | Mitsuba

Uona (Sashimi)
Tuna | Scallop | Sea bream | White ponzu | Soy sauce

Yakimono
Gindara | Taro potato puree | Chestnut

Shiizakana

Beef hotpot or Japanese Wagyu steak
Upgrade +65

Shokuji
Rice | Squid | Lotus root | Ginger
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

霜月

Sakizuke
Spinach rikyu ae
Monaka | Fig | Macadamia | Sesame cream

Shunsai
Oyster | Caviar | Oyster cream
Prawns | Chrysanthemum | Vinegar jelly
Tuna tsukune | Winter truffle | Egg yolk sauce

Dobin mushi soup
Wagyu beef | Mushrooms | Myoga ginger | Mitsuba

Uona (Sashimi)
Tuna | Scallop | Sea bream | White ponzu | Soy sauce

Yakimono
Gindara | Taro potato puree | Chestnut

Shiizakana
Japanese Wagyu steak

Shokuji
Sushi assortment 3 pieces (5 pieces +15)
Miso soup | Gari

Mizumono
Japanese seasonal dessert

235

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