

楓 KAEDE KAISEKI

神無月

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

Shunsai
Oyster | Asari clams | Caviar | Oyster cream
Carabineros | Obsiblu prawn | 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

Beef hotpot	or	Japanese Wagyu steak
or		Upgrade +65
Daily seafood hotpot		

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

神無月

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

Shunsai
Oyster | Asari clams | Caviar | Oyster cream
Carabineros | Obsiblu prawn | 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 5 pieces
Miso soup | Gari

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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