

楓 KAEDE KAISEKI

長月

Sakizuke
Potato surinagashi
Lotus root | Okahijiki | Yuzu kosho

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

Uona (Sashimi)
Lobster | Tuna | Scallop | Mandarin vinegar jelly

Shinogi
Sea bream | Somen noodles | Enoki | Maitake | Sesame sauce

Yakimono
Sea bass | Ikura | Tomalley | Ankake

Beef hotpot	Shiizakana	
or	OR	Japanese Wagyu steak
Daily seafood hotpot		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

長月

Sakizuke
Potato surinagashi
Lotus root | Okahijiki | Yuzu kosho

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

Uona (Sashimi)
Lobster | Tuna | Scallop | Mandarin vinegar jelly

Shinogi
Sea bream | Somen noodles | Enoki | Maitake | Sesame sauce

Yakimono
Sea bass | Ikura | Tomalley | Ankake

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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