

Weekdays only
平日限定

Shiho-no-kirameki
至宝の煌き
5,000

料理にあわせのお飲物4種のペアリング +3,500 / Beverage pairing options 4 glasses +3,500

- 4 Plate -

Striped jack tartare with miso, shiso, and myoga ginger
縞鯨 茄子 味噌

Sautéed sea bream with nori crust, served with white wine sauce
真鯛 ズッキーニ 海苔

Roasted lamb with seasonal beans and lamb jus
仔羊 春豆 ルバーブ

Sansho leaf sorbet with black tea crumble, warabi mochi, and assorted citrus
柑橘 わ紅茶 木の芽

Coffee or black tea and Mignardises
食後のお飲み物と小菓子



Shunkei-no-bi
旬景の美
8,000

料理にあわせのお飲物4種のペアリング +4,500 / Beverage pairing options 4 glasses +4,500

- 6 Plate -

Cream puff filled with spring onion purée, grated Mimolette cheese
新玉葱 ミモレット

Striped jack tartare with miso, shiso, and myoga ginger
縞鯨 茄子 味噌

Sautéed asparagus with butterbur sprouts, lemon, and browned butter sauce
アスパラガス 路の臺 ラルド

Sautéed sea bream with nori crust, served with white wine sauce
真鯛 ズッキーニ 海苔

Charcoal-grilled aged Chita beef sirloin with roasted artichoke
熟成知多牛サーロイン アーティチョーク

Sansho leaf sorbet with black tea crumble, warabi mochi, and assorted citrus
柑橘 わ紅茶 木の芽

Coffee or black tea and Mignardises
食後のお飲み物と小菓子

Reservation only
予約限定

Fudo-no-megumi
風土の恵み
13,000

料理にあわせのお飲物4種のペアリング +6,000 / Beverage pairing options 4 glasses +6,000

- 7 Plate -

Cream puff filled with spring onion purée, grated Mimolette cheese
新玉葱 ミモレット

Tart with chopped sakura shrimp and fennel espuma
桜エビ フヌイユ

Striped jack tartare with miso, shiso, and myoga ginger
縞鯨 茄子 味噌

Charcoal-grilled pen shell scallop and firefly squid with cabbage sauce
平貝 蛍烏賊 キャベツ

Sautéed sea bream with nori crust, served with white wine sauce
真鯛 ズッキーニ 海苔

Charcoal-grilled aged Chita beef sirloin with roasted artichoke
熟成知多牛サーロイン アーティチョーク

Sansho leaf sorbet with black tea crumble, warabi mochi, and assorted citrus
柑橘 わ紅茶 木の芽

Coffee or black tea and Mignardises
食後のお飲み物と小菓子