

Seated dining course



Plan A ¥6,000(Lunch only)

Hors d'oeuvres

Marinated Kinuhime Salmon Confit
with Root Celery Condiment Sauce Gribiche

Soup

Seasonal Potage

Fish

Red Sea Bream Poele in Yuzu-Scented White Wine Sauce

Main

Roasted Aichi-Hime Pork White Kidney Beans Garbure

Dessert

Chocolate Parfait with Pomelo and Leaf Buds

Coffee and Bread

Plan B ¥8,800

Hors d'oeuvres

Mille-Feuille of Amberjack and Radish, Scented in Yuzu-Citrus
Salted and Dried Mullet Roe with a Plum Tapenade on the side

Hors d'oeuvres

Kadife-Wrapped Marinated Kinuhime Salmon
Champignon and Crustaces with Sauce Bearnaise

Fish

Kadife-Wrapped Dory in Yuzu-Scented White Wine Sauce

Main

Roasted Aichi-Hime Pork White Kidney Beans Garbure

Dessert

Lychee-Wrapped Crémét d'Anjou
with a Nage of Red Fruit Pulps

Coffee and Bread

Plan C ¥11,000

Hors d'oeuvres

Red Sea Bream and Turnips Mille-Feuille,
Scented in Yuzu-Citrus Salted and Dried Mullet Roe
with a Plum Tapenade on the side

Hors d'oeuvres

Kadife-Wrapped Marinated Kinuhime Salmon
Champignon and Crustaces with Sauce Bearnaise

Fish

Grilled Scaled-Tilefi in a Nage of Shungiku-Greens
Japanese Herbal Vegetables

Main

Roast Wagyu in Red Wine Sauce
Potato Mousseline and Galette

Dessert

Lychee-Wrapped Crémét d'Anjou
with a Nage of Red Fruit Pulps, with a side of Rose Essence

Coffee and Bread

Plan D ¥14,300

Amuse-Bouche

Small Appetizer

Hors d'oeuvres

Red Sea Bream and Turnips Mille-Feuille,
Scented in Yuzu-Citrus Salted and Dried Mullet Roe
with a Plum Tapenade on the side

Hors d'oeuvres

Pan-seared Lobster with Braised Napa Cabbage,
American Sauce

Fish

Grilled Scaled-Tilefish in a Nage of Scented Leaf Buds
Lotus Root Galette with Shiso-Herb Stems on the side

Main

Roasted Premium Beef Fillet in Madeira Sauce
Potato Mousseline and Galette with Gujo-Wasabi on the side

Dessert

Lychee-Wrapped Crémét d'Anjou
with a Nage of Red Fruit Pulps, with a side of Rose Essence

Coffee and Bread