

Menu

< Amuse >

FILEFISH, wheat gluten cake and water chestnuts dressed with liver sauce and miso
topped with chopped ginger and leeks

< Starter >

SNOWCRAB, sudachi citrus on the side

< Soup >

COD ROE tofu topped with matsutake mushroom, cod, spinach and yuzu citrus

< Sashimi >

Assorted seasonal SAHIMI, Red sea bream, Surf clam, Tuna,
kelp soy sauce and salty ponzu vinegar sauce on the side

< Grilled >

Seafood, marinated with sesame soymilk stuffed into Apple bowl
Scallop, prawn, gingko, soy skin topped with thick soup stock starchy sauce

< Fried >

WHITE HORSEHEAD, scale cracker and maitake mushroom, chili vinegar on the side

< Another dish >

Charcoal grilled Japanese WAGYU beef fillet, hakurei mushroom, and water chestnut topped with
Truffle on a bed of with red wine soy sauce a touch of wasabi

< Meal >

Rice seasoned and cooked with Asari clams and Japanese radish, Konjac, burdock and Japanese parsley
Haccho miso soup, maitake mushrooms and thick fried tofu

< Dessert >

LA FRANCE mousse wrapped with rice cake topped with yuzu citrus sauce
Rum flavored mashed TAMBA chestnuts