

Tasting menu featuring Asian Ingredients

Kegani crab / cucumber / shiso

Marinated sardine,
smoked Oscietra caviar, potato confit

House made pasta with "Aonori" seaweed sauce
topped with Hokkaido "Bafun" uni

Simmered "Aka" Abalone from 房総半島
cooked with 20 years aged Shaoxing wine and Kombu

"Head to fin, scales to bone"
Pan seared "Kinme-dai" with crispy scales
"Acqua Pazza" sauce

Grilled French milk-fed veal
with fresh wild chanterelle mushroom
egg yolk confit

Golden peach
with osmanthus blossom sabayon sauce

"Les Feuilles Mortes" fresh chestnuts Mont-Blanc
with Pu'er tea ice cream

From a far-off unknown isle,
A single coconut drifts ashore:
Separated from the shore of thy birthplace,
How long hast thou floated on the waves?

The tree that bore thee flourishes thick,
And its branches create a canopy shade.

I too have the shore for my pillow,
A solitary roaming voyage.

As I take the coconut, and press it to my breast,
The distress of wand'ring afar grows anew.
As I watch the setting of the sun on the sea,
Tears of longing course down my cheeks.

"pure, simple, seasoned"
Hidea'ki