

EARLY SUMMER

UNI

Young onion soup with Hokkaido sea urchin, water shield “Jyunsai”, dashi jelly, topped with shiso flower.

JAPANESE SPINY LOBSTER

Grilled spiny lobster with a mix of lady finger & Japanese yam sauce, oscietra caviar, topped with leek and shiso leaf.

OTSUKURI

Sashimi of seasonal Japanese fishes

MONAKA

Japanese rice cracker filled with foie gras mousse, topped with yuzu & blueberry jam, pickled watermelon rind and shiso flower

AMADAI

Deep fried tile fish with winter melon soup, shredded bean curd skin, leek and ginger

MIYAZAKI WAGYU

Grilled Miyazaki wagyu beef A5 sirloin, with sauteed Kyoto “Manganji” bell pepper, black sesame and fermented barley miso

DONABE RICE

Japanese rice cooked in a pot with Aomori cherry trout, salmon roe and sesame

JAPANESE MELON

Shizuoka musk melon with home-made honey ice cream

FINANCIER

French pastry financier in Matcha flavor.

\$350

All prices are subject to service charge and GST.

Menu items are subject to seasonal availability and may be changed without notice.