1. Consommé

Beef, Lobster

2. Ikura

Salmon Roe, Brown Butter and Nori Emulsion, Cucumber, Nori Powder

2. Mussel

Shiso Leaf Tempura, Pickled Fennel and Mussel, Ume Gelée

2. Foie Gras

Foie Gras Mousse with 12 yr Yamazaki Whiskey, Honey Crisp Apple, Red Miso Sauce

3. Shima-Aji

Striped Mackerel, Onion, Marinated Olive

4. Pissaladière

Mackerel, Onion, Marinated Olive

5. Oyster and Wagyu Tartare

A5 Wagyu, Nisqually Oyster, Sunchoke Chip, Cauliflower and Oyster Emulsion Sauce

6. Arctic Char

Koji Marinated and Smoked Arctic Char, Pickled Vegetables, Kumquat, Red Pepper Sauce, Tomato and Kombu Gelée, Mascarpone Cheese

7. Abalone Risotto

Abalone, Koshihikari Rice, Kombu Dashi, Bamboo Shoots, Nori

8. Langoustine

Norwegian Langoustine, Crème Fraîche, Mussel Juice, Shiso Oil

9. Egg and Truffle

Egg, Potato, Truffle Butter

10. Housemade Bread

Spelt Flour, Rye Flour, Pear and Cacao Natural Yeast Truffle Butter

11. Monkfish or Cod

Monkfish, Homemade Bacon, Burdock Root
Cod, Celeriac, Onion, Endive, Fennel Pollen

12. Veal

Salt-Crust Baked Veal, Thyme, Hay, Cream Morel Sauce

13. Canard

Dry Aged Duck Breast, Minced Duck Leg,
Black Pepper Cognac and Foie Gras Reduction Sauce Duck Innards Salad

14. Pear and Yuzu

Fresh Pear, Yuzu Sauce, Kome Shochu Sorbet, Star Anise Foam

15. Matcha and Strawberry

Amaou Strawberry, Matcha, Maple