



西方寺

MENU SAIHO-JI

Available exclusively
at lunchtime

115

The menu is as follows,

A culinary stroll between two worlds

Inspired by the eponymous temple — a moss-covered haven of peace in Kyoto — this menu is a silent walk between contemplation and emotion.

Chef Yannick Alléno and Chef Katsutoshi Tomizawa meet here through shared perspectives, gestures, and silences — in a rare and precious dialogue.

A suspended moment. A meeting of mastery, subtlety, and inner nature.

魚のシャルキュトリ

Fish delicatessen
And butter anchovies

冷たい素麺と生野菜

Chilled infused broth,
Somen noodles and crisp vegetable shavings

貝類のブラン・マンジェ、
山椒風味

Saké blanc-manger,
Pearlescent shellfish enhanced with Sansho

刺身の
温かいご飯と薬味を添えて

Sashimi like a painting,
Warm rice with condiments

手長海老のロワイアル
トマトのシロップ

Fine royale of langoustines extraction,
Tomatoes and elderflower

フェジョアとレモン
ホワイト・チョコレート・クネル

Feijoa marmalade with iodized lemon,
Iced white chocolate quenelle

水出しコーヒー、
海藻バター・クルスティオン
ジャスミン茶のクリーム

ColdBrew « Calima » from Finca El Paraiso
(Colombia)
Crunchy seaweed puff pastry, jasmin cream

Wine and sake pairing

Discovery pairing 60

Exceptional pairing 150

Under the provisions governed by the decree n° 2002-1465 on December 17 2002,
Abyse as well as its suppliers guarantee the origins of poultry, beef, sheep and pork meat from EU & Japan.

A table indicating the origin of our meats is at your disposal.

Net prices in euro, service included - The allergen list is available upon request.

All our "homemade" dishes are prepared in our kitchen from raw food products.

A table showing the origin of our meats is available for you to consult.