



西方寺

MENU SAIHO-JI

Available exclusively
at lunchtime

115

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.

Wine and sake pairing

Discovery pairing	60
Exceptional pairing	150

The menu is as follows,

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

Under the provisions governed by the decree n° 2002-1465 on December 17 2002,
Abyse as well as its suppliers guarantee the origins of the meats : poultry - France, beef - Japan and pork - Italy.
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.