



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

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

甘酒のアイスクリーム、  
麦のキャラメル

Iced amazake and barley caramel

水出しコーヒー、  
海藻バターのクルスティヨン  
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.