



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
雲丹と生姜のマヨネーズ

Fish delicatessen
Sea urchin coral on a ginger mayonnaise sauce

帆立貝の貝柱と花の
ヴィネグレット

Scallops enlivened with a meadowsweet
Vinaigrette

刺身と
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