



CHRISTMAS MENU

460

日本酒、ワイン **Wine and sake pairings**

Discovery 280

おまかせ **Omakase**

Creative Apetizer

Japanese bread toast, tuna purée
With smoked pike roe
Sardine tartlet

Savoury Emotions

In praise of neutrality, a whole sole expressed

Abalone and foie gras

Langoustine in warm-cold midori,
Black lemon and sesame mayonnaise

Tuna trilogy and truffle

Sushis nigiris collection

Fine royale of langoustine extraction
With tomato and elderflower syrup

Fire grilled scallops and crispy seaweed

Kombu seaweed consommé, black truffle
Infused mushrooms

Amamis

Religieuse sobacha ice cream, soy caramel

Crunchy black truffle mochi,
Splinters of candied chestnut and salted lemon

Thin chocolate & yuzu tart, japanese seaweed
Mikado

