



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

紫蘇のクルスティヨン、  
洋梨と酒のグラス

Crystallised shiso with pears and sake ice

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