



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

Under the provisions governed by the decree n° 2002-1465 on December 17 2002.

Abysse 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.