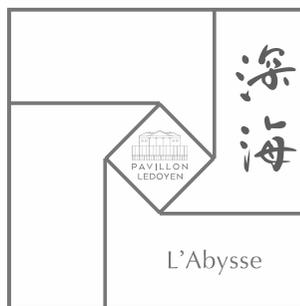


# WHITE DAY MENU

420



料理長 高橋 瑞帆    Maître de cuisine Takahashi Mizuho

## おまかせ    Omakase

### Aperitif Creation

Chilled razor clam with shiso and kombu  
Sea urchin coral on a ginger mayonnaise sauce

### Salty emotions

In praise of neutrality, a whole sole expressed

Sasanishiki rice dome with turnips

Scallop tartare with French sake lees

Tuna sashimi

### Nigiris sushi collection

Fine royale of langoustine extraction  
With tomato and elderflower syrup

Fire grilled langoustine

Poultry broth

### Amamis

Aloe vera in half mourning

Japanese vacherin with stretched meringue

White miso ice cream with caramelised barley,  
Sudachi gel