



## MENU SAIHO-JI

Available exclusively  
at lunchtime

115

西方寺

### 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,

マテ貝、紫蘇と昆布のアイス  
鱚のタルトレット

Chilled razor clam with shiso and kombu,  
Sardine tartlet

貝類のブラン・マンジェ、  
山椒風味

Saké blanc-manger,  
Pearlescent shellfish enhanced with Sansho pepper

刺身と  
温かいご飯と薬味を添えて

Sashimi like a painting,  
Warm rice with condiments

昆布のなめらかプリン、  
サフラン香るキャラメル

Silky kombu cream with saffron pistil caramel

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