



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 Takahashi Mizuho 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 鰯のタルトレット	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
甘鯛の薄造り、ササニシキ	Delicate maigre slices, Sasanishiki
コンソメ	Poultry broth
紫蘇のクルステイヨン、 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イヨン	ColdBrew « Calima » from Finca El Paraiso (Colombia)
ジャスミン茶のクリーム	Crunchy seaweed puff pastry, jasmin cream