



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
イチョウ蟹、ウイキョウと
海苔のチュイール

Chilled razor clam with shiso and kombu
A delicate fennel and nori crisp to complement
The creamy crab meat

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、
海苔とチョコレートのチュイール、
柚子胡麻、大麦醤油キャラメルの雫

ColdBrew , Lavazza speciality coffee
Nori seaweed tuile coated with dark chocolate,
Barley and soy caramel droplets, sesame seeds,
And yuzu caramel.