



西方寺

MENU SAIHO-JI

Available exclusively
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 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

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

ムール貝酒粕のジュレと
オシェトラキャビア

Mussels in sake kasu jelly, stuffed with
Prunier Oscietra Caviar

燻香を纏わせた鱒の
薄造りササニシキ

Smoked Crisenon trout served on Sasanishiki rice
With hints of yuzu

コンソメ

Poultry broth

桃 梅のグラニテ生姜と
赤紫蘇のヴィネグレット

Peaches glazed with ume,
Ginger and red shiso vinaigrette

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、大麦芽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.