MENU SAIHO-JI

西方寺

Available exclusively at lunchtime

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,

雲丹と生姜のマヨネーズ イチョウ蟹、ウイキョウと 海苔のチュイール	Sea urchin coral on a ginger mayonnaise sauce A delicate fennel and nori crisp to complement The creamy crab meat
帆立貝の貝柱と花の ヴィネグレット	Scallops enlivened with a meadowsweet Vinaigrette
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
温かいチョコレートクリーム バニラ香る酒粕アイス	Warm chocolate cream, Iced vanilla with sake kasu and crispy spindles
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.

Under the provisions governed by the decree n° 2002-1465 on December 17 2002.
Abysse as well as its suppliers guarantee the origins of the meats : poultry - France, beef - Japan and pork - Italy.
Net prices in euro, service included – The allergen list is available upon request.
All our "homemade" dishes are prepared in our kitchen from raw food products.