



BELGIAN WAFFLE
CURED EGG YOLK
CRÉME FRAÎCHE
KALUGA CAVIAR
15

GLAZE MADE FROM
ITS OWN BONES
+ HORSERADISH
KANPACHI
17

CASHEW
SOUR ORANGE
CHÈVRE
ENDIVE
15

CELTUCE
IKURA
ONION BLOSSOM
CHAWANMUSHI
19

TEMPURA
ROSÉ BÉARNAISE
WAKAME
MAITAKE MUSHROOM
18

DRIED APRICOT
URFA BIBER
MITSUBA
CAULIFLOWER
21

GARLIC CONFIT
BONE DASHI
CURRY LEAF
BLACK COD
36

BLACK SESAME MILK
KUMQUAT
TARRAGON

**DRY-AGED
SCALLOP**
18

GOCHUGARU
DRIED CHERRY
KATSUOBUSHI

BIG EYE TUNA
19

GENMAI
KALE
FURIKAKE
**CHARENTAIS
MELON**
14

WASABI
SHALLOT
PONZU
AVOCADO
16

CULTURED CARAMELIZED
ONION AND MISO
BUTTER
**EVERYTHING TOGARASHI
CHALLAH**
14

GREEN TOMATO
ARROWHEAD CABBAGE
FENNEL FROND
PORK BELLY
27

TOKYO NEGI MOUSSELINE
SZECHUAN PEPPERCORN
BEEF JUS
WAGYU STRIPLOIN
58

ESPELETTE
SMOKED DATE
MIMOLETTE
FINGERLING POTATO
18

CHEF'S MENU

125

*PARTICIPATION FROM THE ENTIRE PARTY IS REQUIRED
WE ARE UNABLE TO MODIFY THE SELECTION OF COURSES TO ACCOMMODATE
DIETARY RESTRICTION OR SEVERE FOOD ALLERGIES*