



funnel cake
creme fraiche
egg yolk

KALUGA CAVIAR
65

mandarinquat
boquerones
sansho

KANPACHI
17

macadamia nut
bergamot

HEIRLOOM APPLE
19

shaved cashew
sour orange citronette
chèvre

FRISÉE SALAD
15

pickled celtuce
ikura
dashi

CHAWANMUSHI
19

oolong crumble
parsnip purée
curry

CARROT
22

espelette
smoked date purée
beemster cheese

FINGERLING POTATO
20

cara-cara
togarashi
chickweed

DRY-AGED SCALLOP
20

kombu
au poivre
katsuobushi

BIG EYE TUNA
20

wasabi mousse
allium oil
yuzu ponzu

AVOCADO
13

tempura
rosé béarnaise
wakame powder

MAITAKE MUSHROOM
18

gribenes
togarashi
yuzu kosho

ORGANIC CHICKEN THIGHS
(popcorn)
32

sake
peppercorn butter foam
xo sauce

LOCH DUART SALMON
42

celeriac purée
beef jus
king oyster mushrooms

WAGYU FILET
74



CHEF'S MENU 135
WINE PAIRING 80