



champagne tasting menu
pairing
laurent perrier champagne

– 1st –

kabocha squash tofu with local uni, ikura
roasted duck breast with grape chutney
grilled baby eggplant with red miso
zuke maguro with avocado foam
smoked quail egg with ume puree
hotate scallop with karasumi, pomegranate

– 2nd –

lobster stuffed delicate squash with
mushroom-truffle consomme, mitsuba

– 3th –

chef taka choice of five kind nigiri sushi

– 4th –

pheasant
fingerling potato, gobo, wagarashi mustard

– 5th –

roasted fuyu persimmon
black sesame gelato, meringue, basil crumbles, quince curd