



sake tasting menu

– 1st –

uni tofu with mitsuba, ikura, caviar
miso marinated wagyu beef with nicasio cheese
grilled pumpkin with red miso, sesame seeds
zuke maguro with sundried tomato
smoked quail leg with satsuma mandarin
poached oyster with karasumi, yuzu foam

– 2nd –

snow crab dumpling
mushroom-foie gras consomme, shiso leaf

– 3th –

chef taka choice of five kind nigiri sushi

– 4th –

king salmon saikyo yaki
sake braised sweet onion, pickle vegetables, green onion oil

– 5th –

roasted chestnut financier
water buffalo milk gelato, mint crumbles, meyer lemon curd