A P P E T I Z ERS S E A F O O D SIDE DISHES

Oscietra Caviar

blinis, freshly backed brioche (g)

50g
41,000

Poached Atlantic Lobster

bisque velouté, cauliflower sauce, green oil 8.000

Marinated Ehime Date Tuna

rapeseed and bamboo shoot condiments, shiso flavored miso (g) 7.500

King Crab Chawanmushi

oscietra caviar, colorful radish (g) 7,000

Free-Range Egg Benedictine

salmon rillette, green bearnaise sauce, salmon roe (g) 5,000

Foie Gras and Duck Terrine in Crust

curly lettuce, pickled grain mustard, yuzu jelly $_{(g)}$ 5,200

Vichyssoise Soup

vegetable jelly, milk foam (n, g)3,500

Spring Garden

zucchini, seasonal vegetables, micro leaves, citrus-walnut dressing (n) 4,500

Grilled Itoyori

lettuce variation, kinome, fennel sauce 7.800

Braised Black Rock Fish

green asparagus, balsamic jelly, creamy seafood sauce (g) 7.800

Seared Hokkaido Scallop

potato confit, roasted piedmont hazelnut, watercress sauce (n) 8,000

OTHERS

Roasted Japanese Duck Breast

onion and parmesan cheese tartlet, yuzu sauce, cauliflower mousseline, eringi mushroom with pistachio crust (g)

for 2 persons

22,000

Braised Japanese Beef Cheek

red wine sauce, chives,
yuzu-kosho sour cream, mashed potato (g)
7,800

Japanese Beef Rack

20-day aged, smoked with thyme 1000g / for 2 persons 50,000

Gifu Hida A5

tenderloin 100g 16,500 / 200g 33,000

Hyogo Kobe A4

sirloin 75g 21,000 / 150g 42,000

Japanese Beef

sirloin 200g 15,000 / 300g 19,000

SAUCES

Mustard Sauce Green Béarnaise Sauce

Sansho Sauce

Red Wine Sauce

Fresh Wasabi

Peppercorn Sauce

Caesar Salad

lettuce, crouton, atsugi bacon, parmesan cheese (g) 2,700

Sautéed Spinach

cream 2,700

Asparagus Mousse

japanese mushrooms, guanciale, pearl onion (g) 2,400

Peter Style French Fries

plain, kombu salt, or parmesan-parsley seasoning (g) 2,100

Wagyu-Fat Fried Rice

oba, chives (g) 2,400

> (n) contains nuts (g) contains gluten

Prices are inclusive of consumption tax and 18% service charge.