

Chef's Table



200 pp

Hotate to yaki radicio, smoked lemon dressing (gf)

Scallops grilled radicchio, smoked lemon ponzu and myoga

Tarabagani chawanmushi

King crab chawanmushi, ginger kaffir and yuzu

Ōtoro 大とろ

Fatty Bluefin tuna

Chūtoro 中とろ

Semi-fatty Bluefin tuna

Fregola no pasta, lobster to sancho

Lobster, fregola, shiso oil and sancho pepper

Tai 鯛

Seabream

Masu マス

Trout

Karei - Turbot (gf)

Turbot with smoked sabayon, sancho pepper, yuzu and monks beard

Wagyū - Wagyu

Wagyu, aubergine, black garlic, miso and tofu purée

Shiso to kyūri no sorube (v) (gf)

Shiso and cucumber, Amarena sorbet, yogurt and umeshu

Amazake no tart

Amazake custard tart and peach

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free