

Lunch Course “MIZU”

Apéritif

Assortment of 3 Types of Small Appetizers

Entrée

Marinated Greater Amberjack
and Fish Stock Praline with Yogurt Sauce

Risotto

Fish Soup Risotto, Soft Boiled Egg

Poisson ou Viande

Grilled Seabass with Scales and Saffron Butter Sauce
or
Charcoal - Grilled Japanese Beef with Ravigote Sauce

Dessert

Fig Savarin with Smoked Cream

Mignardises

Assortment of 3 Types of Small Sweets

¥9,500

*The prices include 15% service charge and 10% consumption tax.

*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

Lunch Course “KAZE”

Apéritif

Assortment of 3 Types of Small Appetizers

Amuse

Sweet Shrimp Tartar, Caviar, Red Basil and Plum Mousse

Entrée

Steamed Abalone and Eggplant,
Tomato Jelly with Eggplant Cream Sauce

Poisson

Grilled Seabass with Scales and Saffron Butter Sauce

Viande

Roasted Venison with Poivrade Sauce

※Please ensure they are applied to all guests.

※ If you would like to upgrade your main dish for the following additional charge.

【Grilled Japanese WAGYU Beef Sirloin + ¥ 3,000 / Beef Tenderloin + ¥ 6,000】

Dessert

Fig Savarin with Smoked Cream

Mignardises

Assortment of 3 Types of Small Sweets

¥15,000

*The prices include 15% service charge and 10% consumption tax.

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