

*Tasting Menu*  
*Presenting Seasonality of Japanese Produce*

*Poached oyster, uni with sea water jelly*

*Amadai in agedashi style*

*Peach with tofu paste*

*Kuruma shrimp dumpling in ichibandashi soup*

*Aori squid, abalone, kinmedai, katsuo*

*Charcoal grilled unagi large eel*

*Tomato water with jyunsai*

*Charcoal grilled smoked pigeon breast*

*Kegani crab porridge with yuba*

*Hoji tea konatsu sorbet with coconut espuma  
and Tosa konatsu*

*Figs with fig flavored ice cream*

*Tenku RyuGin*

*時令日本食材懷石套餐*

*富山岩鰯 海膽 佐 海之果凍*

*揚物料理 白甘鯛*

*水蜜桃 佐 豆腐*

*車海老魚丸一品高湯*

*障泥鮭魚 鮑魚 金目鯛 鯉魚*

*備長炭燒日本大鰻*

*蕃茄凍湯 配 蓴菜*

*稻藁煙燻法國乳鴿*

*腐竹北海道毛蟹雜炊*

*棒茶小夏雪葩 配 椰子泡沫  
佐 土佐小夏*

*無花果雪糕*

*天空龍吟*