

Tasting Menu

Presenting the Seasonality of Japanese Produce

*Charcoal grilled shirako spring roll with
Yunnan ham and shiso leaf*

Saba sushi

Hot egg custard with hamaguri clam sauce

Sujiara grouper and matsutake in ichibandashi

*Abalone, shiro ebi, caviar,
handmade soba noodles*

*Charcoal grilled amadai with crispy scales.
ume plum fish sauce*

Muscat grape with wasabi jelly

Charcoal grilled smoked pigeon breast

Steamed rice with Hokkaido kegani

Kyoho grape candy

Chestnut sponge cake, white truffle mousse, almond bubble

Tenku RyuGin

時令日本食材懷石套餐

*備長炭燒白子春卷
雲南火腿 紫蘇葉*

鯖魚壽司

蛤蜊高湯 茶碗蒸

洋梨 醋味噌

日本斑魚 松茸 一品高湯

鮑魚 白蝦 魚子醬 手打蕎麥麵

備長炭燒脆鱗白甘鯛魚 梅子魚汁

麝香葡萄 芥末果凍

稻藁煙燻法國乳鴿

北海道毛蟹釜飯

長野縣巨峰提子糖果

栗子蛋糕 白松露慕絲 杏仁泡沫

天空龍吟