

## Tasting menu featuring Asian Ingredients

Kegani crab / cucumber / shiso

Marinated sardine,  
smoked Oscietra caviar, potato confit

House made pasta with "Aonori" seaweed sauce  
topped with Hokkaido "Bafun" uni

Simmered "Aka" Abalone from 房総半島  
cooked with 20 years aged Shaoxing wine and  
Kombu

"Head to fin, scales to bone"  
Pan seared "Kinme-dai" with crispy scales  
"Acqua Pazza" sauce

Grilled French milk-fed veal  
with fresh wild Yunnan porcini mushroom  
egg yolk confit

Shine muscat ball  
Shine muscat / Aloe vera / shiso flower

Golden peach  
with osmanthus blossom sabayon sauce