

Tasting menu featuring Asian Ingredients

Kegani crab and avocado cocktail
with black vinegar sauce
covered with chrysanthemum jelly

Gobou “Japanese burdock” soup
with cheese foam, onsen egg, white truffle

House made pasta with “Aonori” seaweed sauce
topped with “Bafun” uni

“Jade” eggplant marinated with ginger dressing
horse mackerel tartar with smoked Oscietre caviar

Pan seared “Kinme-dai” with crispy scales
“Acqua Pazza” sauce

“Civet” braised abalone covered with “abalone shell”

“Charcoal roasted” Wagyu (rare)
smoked with “Hoba” leaf
glazed with Arima pepper sauce

Lotus seed / Jasmine / Banana

“Baba au Rhum”
Goji berry / kaki / salted egg yolk