

Tasting Menu

Presenting Seasonality of Japanese Produce

Poached oyster, caviar, with sudachi jelly

Amadai in agedashi style

Peach with tofu paste

*Ichibandashi soup with charcoal grilled kinki
and matsutake mushroom*

Hokki clam, abalone, sea perch, amberjack

Charcoal grilled large eel

Muscat grape with wasabi jelly

Charcoal grilled smoked pigeon breast

Steamed rice with kegani crab

Kyoho grape candy

Figs with fig flavored ice cream

Tenku RyuGin

時令日本食材懷石套餐

北海道真蠔 魚子醬 佐 酢橘果凍

揚物料理 白甘鯛

水蜜桃 佐 豆腐

炭燒喜知次 松茸 一品高湯

北寄貝 鮑魚 赤鯶魚 鰻魚

備長炭燒大鰻

麝香葡萄 佐 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

無花果雪糕

天空龍吟