

*Tasting Menu Presenting the Seasonality of
Japanese Produce*

Straw smoked "Makaki" oyster, topped with
premium caviar and "Rishirikombu" aged seaweed
jelly

Steamed egg custard serve with "Hamaguri"
Japanese clam

"Ichibandashi" broth with "Kegani" crab dumpling

Tsukuri

"Tokisake" wild chum salmon
"Botanebi" botan shrimp in shrimp stock jelly
"Aka awabi" abalone with liver sauce

Charcoal grilled "Kinmedai" alfoncino with
watercress purée and vegetables

Miyazaki A4 wagyu beef in
"Shabushabu" style,
"Ponzu" citrus soya sauce

"Tokoroten" seaweed noodles
in pure tomato juice and shiso flower

Charcoal grilled "Unagi" large eel,
steamed rice with honey peas

"Sakekasu" with melon sorbet,
aromatic crush ice and coconut crumble

Tea duology

"Matcha" black sugar mousse
& "Sencha" macaron

Tenku RyuGin

時令日本食材懷石套餐

稻燻真蠔
魚子醬 利尻昆布果凍

日本蛤蜊 熱茶碗蒸

北海道毛蟹魚丸 一品高湯

時令刺身
時鮭, 牡丹蝦, 赤鮑魚

備長炭燒金目鯛
西洋菜蓉 蔬菜

燙 A4 宮崎和牛
柑橘酸汁

"心太" 海藻涼麵
純蕃茄汁 紫蘇花

備長炭燒大鰻
蜜糖豆 蒸米飯

酒粕 蜜瓜雪葩
果香碎冰 椰子脆餅

茶 二重奏
抹茶黑糖慕絲 煎茶馬卡龍

天空龍吟