

Tasting Menu

Presenting the Seasonality of Japanese Produce

Hokkaido “Kegani” crab and caviar with
cucumber jelly and cauliflower mousse

Premium seafood broth with abalones simmered
Chiba “Akaawabi” and poached Mie “Kuroawabi”

Straw smoked Wakayama “Katsuo” bonito
with shiso leaf, myoga, shallot and garlic soya sauce

Cold “Somen” noodles with abalone liver sauce,
Hokkaido “Uni” sea urchin
and Toyama “Shiroebi” shrimp

Lychee wood roasted Nagasaki “Sujiara” grouper with
salted mustard green fish stock and summer vegetables

Miyazaki A4 wagyu beef in “Shabushabu” style and
grilled eggplant with “Ponzu” citrus soya sauce and
Tasmanian black truffle

“Tokoroten” seaweed jelly
in pure tomato juice and shiso flower

Charcoal grilled “Unagi” large eel,
steamed rice with ginger

Peach snow ice
sliced frozen Yamanashi hakuho peach,
peach sorbet, lychee espuma

Green tea duology
crumble skin cream puff,
“Edamame” bean chocolate

Tenku RyuGin

時令日本食材懷石套餐

北海道毛蟹 魚子醬
綠醋果凍 椰菜花慕絲

慢煮千葉赤鮑魚嫩燙三重黑鮑魚
極上高湯

稻燻和歌山鯉魚刺身

鮑魚肝醬 冷素麵
北海道海膽 富山白蝦

荔枝木燒 長崎斑魚
雪菜魚白湯 夏日蔬菜

燙A4宮崎和牛 炭燒茄子
柑橘酸汁 澳洲黑松露

“心太”海藻涼麵
純蕃茄汁 紫蘇花

備長炭燒大鰻 蒸薑米飯

桃 冰雪
山梨縣白鳳水蜜桃冰,
水蜜桃雪葩, 荔枝泡沫

綠茶 二重奏
香脆忌廉泡芙,
枝豆朱古力