

Dinner

¥33,000

(including 10% consumption tax and 15% service charge)

Hokkaido cod fritter
Seared Shizuoka squid
Gazpacho

Marinated Shizuoka itoyori bream and amaebi prawn
pizza made with teff flour

Duck and foie gras ballotine with blueberry
and pomegranate accents

Spaghetti Genovese with hamo pike conger
and aubergine

Char-grilled ormer with crémant foam,
togan melon and Mishima shiitake mushroom

Roast Italian veal tenderloin with
fermented butter and an herb crust

Shizuoka crown melon soup

Mango tart

Mignardises

The content of menus may vary according to season and availability of ingredients.

The restaurant uses rice grown in Japan.

Please let us know in advance if you have any food allergies or dietary restrictions,
or if there are any foods you dislike.

Breakfast

Chilled sweetcorn potage with dried tomatoes

Salad of roast Shizuoka Wagyu beef
with ravigotte sauce

Soft-boiled egg and white Bolognese cocotte
with seasonal vegetable pickles

Fruit salad with yoghurt and
buckwheat granola

Coffee, tea, herb tea

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