

Dinner

¥33,000

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

Tartare of Mochida's shiitake mushrooms from Mishima and hokkigai surf clams

Chestnut tuile and sweet potato crema
Aori squid croquette

Marinated salmon, caramelized fig and three kinds of purée

Char-grilled conger eel with roasted foie gras and tomato
risotto and chicken consommé

Homemade chitarra with Hokkaido mizutako octopus
and porcini mushroom trifolati sauce

Onaga snapper from Ito harbour with vin jaune sauce,
Mont-Saint-Michel mussels and turnips

Roasted Kyoto Nanatani duck with a light salmis sauce, celeriac and
apple purée, and sautéed girolles and Malabar spinach

Nashi pear soup

Autumn attire: Kyoho grape compote with
honey sabayon and fig leaf milk gelato

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

Oxtail soup with seasonal root vegetables and citrus aromas

Salad with tonnato sauce and homemade prosciutto cotto of
Kiyokawa Megumi pork

Sweet potatoes Lyonnaise with Goten-tamago egg espuma
and a cheese sablé

Fruit Macedonia with yoghurt
and buckwheat granola

Coffee, tea, herb tea

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