MŪN

MENU 31TH DECEMBER 250€

Salmon nigiri
Shiokoji cream

Eggplant nigiri
Sweet miso, agedashi

Seared veal
Truffle, unagi, basil, yuzu

Seared scallops
Udon, bottarga, wasabi

Roasted lobster
Sakura bisque, turnip, chive oil

Wagyu A5 Kagoshima
Stuffed cabbage, foie gras, shiitake, shimeji, chimichurri

Iced finger
Raspberry, coconut, yuzu

Frozen mochi
Sakura

MŪN

MENU 31TH DECEMBER 350€

Tuna nigiri
Garum, ponzu

Salmon nigiri
Shiokoji cream, caviar Oscietre Impérial de Sologne

Eggplant nigiri
Sweet miso, agedashi

Eel nigiri
Foie gras, teriyaki

Seared veal
Truffle, unagi, basil, yuzu

Seared scallops
Udon, bottarga, wasabi

Roasted lobster
Sakura bisque, turnip, chive oil

Wagyu A5 Kagoshima
Stuffed cabbage, foie gras, shiitake, shimeji, chimichurri

Iced finger
Raspberry, coconut, yuzu

Frozen mochi
Sakura

Chocolate truffles

