



WHITE ASPARAGUS
ROSSO DI MAZARA
IWASHI

UNI “MANTOU”

HIRAMASA
Petit Pois / Kaluga Hybrid Caviar / Colatura

TAGLIATELLE
Squid / Shirasu / Lily Bulb

ACQUERELLO RISOTTO
Sakura Ebi / Daikon / Koji

LAMB SADDLE
Ras El Hanout / Burdock Root / Apricot

Or

TOCHIGI WAGYU
Tuscan Kale / Lemon Thyme / Chervil Root
(supplement +58)

BAVARESE
Yoghurt / Mara des Bois / Pistachio

YUZU CHEESECAKE
TOFFEE PRALINE
RHUBARB

5 courses \$228

Wine Pairing \$98
(Champagne, White, Red)