



*GRAPE & AMARETTO
SNOW CRAB
TARO DUMPLING*

HOKKAIDO SCALLOP

Chrysanthemum // Parsnip // Nashi Pear

MAITAKE

Abalone // Smoked Broth // Ao Nori

PATAGONIAN TOOTHFISH

Spiced Oil // Fish Fumet // Sujiko

SANMA

Barley // Black Garlic // Bouchot Mussels

VENISON

Carrot // Grand Veneur // Almond

Or

TOCHIGI WAGYU

*Tuscan Kale // Lemon Thyme // Pumpkin Kosho
(supplement +58)*

AZUKI

Figs // Chestnut // Brown Butter

*SALTED EGG
CEP PRALINE
S'MORE*

Chef's Innovative Menu \$248

Wine Pairing \$148