



*GRAPE & AMARETTO
SNOW CRAB
TARO DUMPLING*

HOKKAIDO SCALLOP

Chrysanthemum // Parsnip // Nashi Pear

MAITAKE

Abalone // Smoked Broth // Ao Nori

PATAGONIAN TOOTHFISH

Spiced Oil // Bouchot Mussels // Sujiko

TAJARIN

*Parmigiano Reggiano // Alba White Truffles //
Roasted Jus*

VENISON

Carrot // Grand Veneur // Almond

Or

TOCHIGI WAGYU

*Wakanasu // Foie Gras // Leek
(Supplement +58)*

AZUKI

Chestnut // Figs // Brown Butter

*SALTED EGG
CEP PRALINE
S'MORE*

Chef's Innovative Menu \$278
Wine Pairing \$148
Additional White Truffles \$25/g