



*Octopus*

*Jamón & Potato Pavé*

*Taro Dumpling*

## HOKKAIDO SNOWCRAB

*Granny Smith Apple // Russian Hybrid Caviar //*

*Horseradish*

## LANGOUSTINE

*Jerusalem Artichoke // Huacatay // Kinkan*

## MONK FISH

*Ankimo // Turnip // Perilla*

## TAJARIN

*Parmegiano Reggiano // Alba White Truffles //*

*Roasted Jus*

## QUAIL

*Takana // Bourguignonne // Fermented Bean*

*curd*

Or

## TOCHIGI WAGYU

*Wakanasu // Foie Gras // Leek*

*(Supplement +58)*

## MIKAN

*Pomelo // Fromage Blanc // Lemongrass*

## NAGANO APPLE

*Cinnamon // Matcha // Buttermilk*

*St. Honoré*

*Nougat*

*Osmanthus*

**Chef's Innovative Menu \$278**

3 Glass Wine Pairing \$98 || 5 Glass Wine Pairing \$168

*Additional White Truffles \$25/g*