

Autumn Seasonal Menu by Chef Shu & Chef Kazuki

14 September 2023 - 13 December 2023

Awabi Kimo Ae - Saga

Braised Black Lip Abalone | Abalone's Liver Flan | Yam Pickles |
Iwa Nori Jelly | Shiso Flower | Kinome Leaves

Hassun

Ankimo | Kijoshu & Persimmon Vinegar | Jam | Monaka Pastry
Scallop | Radish & Carrot Pickles | Clam Dashi Jelly | Sudachi
Seasonal Mushrooms | Filo Pastry | Shiro Miso

Katsuo Wara Ibushi - Nagasaki

Smoked Bonito | Eggplant | Fourme d'Ambert Chees Sauce |
Vincotto | Shiso Leave Tempura | Smoked Hay Oil

Lobster - Boston

Lobster | Kadaif Noodles | Osceitra Cavairs | Leek, Shallot &
Red Wine Vinegar Condiments | Gnocchi Gohei Mochi

Keisan Wagyu Tataki - Miyazaki

Wagyu Tataki | Assorted Carrot Pickles | Crouton | Potato
Confit | Red Miso Crumble | Apple | Garlic Egg Yolk Puree |
Horseradish Mayonnaise | Burnt Garlic Oil

Amadai Uroko Yaki - Fukuoka

Tile Fish | Seasonal Mushroom | Okahijiki |
Amadai Bone's Dashi | Kombu Oil | Yuzu Zest

Hato Sumi Yaki - France

Pigeon | Pigeon Confit Doughnut | Poivrade Sauce | Fermented
Garlic Paste | Salted Fresh Pepper | Fig | Kuroshichimi Powder

Dessert:

Mont Blanc - Ibaraki

Chestnuts Shavings | Crunchy Meringue | White Bean Paste |
Whipping Cream | Wasabon Sugar

Or

Shine Muscat - Yamanashi

Shine Muscat | Umeshu Jelly | Coconut Mousse | Assorted
Muscat & Coconut Snow Ice Cream

\$280++

(6 course - Exclude menu dishes highlighted in red)

\$333++ (8 course)



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