

Amuse Bouche

Madai

raw / avocado / edamame / mung beans / madai dashi

Cod

confessed / celery / sunflower seeds / water chestnut / seaweed brew

Corn Pigeon Chicks

fried / ragout / young peas / kimizu / bio onsen egg / miso

Kintoa Pork Belly

18h cooked / pineapple salsa / sam jang / peanut / coriander seeds beurre blanc

Cucumber Sorbet

melon / smoked burrata

Aberdeen Angus

presa / broccoli / carrot / leek / togarashi jus

Kefir ice cream

Mountain peach / honey / raspberry

Petit Fours

7 Courses 119.-

5 Courses 95.- Madai / Kintoa Pork belly / Sorbet / Aberdeen Angus / Kefir ice cream

Wine pairing: 7 Courses + 77.-/ 7 Glasses ; 5 Courses + 55.-/ 5 Glasses

