

Amuse Bouche

Veal Rump Cap

tataki / sesame / egg yolk / beech mushrooms / butter milk

Jerusalem artichoke

creme / oxtail / coffee / capers

Atlantic sardine

sweet-sour / artichoke / tonburi / roasted celery / myoga

Japanese Scallop

raw / sepia / venere rice / cauliflower / pomelo

Sorbet

calpis / tree tomato / blueberry

Miguel Vergara Short Rib

glazed / autumn trumpets / pear / onion / parsnip / pecan

Haupia

rum ice / japanese sweet-potato / tapioca

Petit Fours

7 Courses 139.-

5 Courses 109.- Veal Rump Cap / Japanese Scallop / Sorbet / Miguel Vergara Short Rib /
Haupia

Wine pairing: 7 Courses + 79.-/ 7 Glasses ; 5 Courses + 59.-/ 5 Glasses

