

Amuse Bouche

Ike Jime Sea Bass

yuzu / green tomato / kiwi

Calf Sweetbread

chrysanthemum / blackberry / kimchi

Watercress

langoustine / shimeji / celery

Octopus

corn / avocado / ponzu

Granny Smith

sesame / kefir / thai-basil

Lamb

saddle & tongue / pumpkin / cranberry

Peanut

banana / pear / oxalis

Petit Fours

7 Courses 169.-

5 Courses 139.- Ike Jime Sea Bass / Octopus / Granny Smith / Lamb / Peanut

Wine pairing: 7 Courses + 89.-/ 7 Glasses; 5 Courses + 69.-/ 5 Glasses

