The restaurant Journey with ingredients

Lunch Course “MIZU”

Apéritif

Assortment of 3 Types of Small Appetizers

Entrée

Marinated Tuna and Beetroot, Lime Vinaigrette Sauce

Risotto

Fish Soup Risotto, Soft Boiled Egg

Poisson ou Viande

Red Seabream with a Bread Crust

or

Charcoal - Grilled Japanese Beef

Dessert

Cognac Soufflé, Pear Compote and Caramel Ice Cream

Mignardises

Assortment of 3 Types of Small Sweets

¥9,500

*The prices include 15% service charge and 10% consumption tax.

*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

The restaurant Journey with ingredients

Lunch Course “KAZE”

Apéritif
Assortment of 3 Types of Small Appetizers

Amuse
Sweet Shrimp Tartar, Green Apple Mousse with Caviar

Entrée
Chilled Mussel Savory Egg Custard with Squid Consommé

Poisson
Red Seabream with a Bread Crust

Viande
Roasted Duck, Caramelized Fig and Buckwheat Panisse

※Please ensure they are applied to all guests.

※ If you would like to upgrade your main dish for the following additional charge.

【Grilled Japanese WAGYU Beef Sirloin + ¥ 3,000 / Beef Tenderloin + ¥ 6,000】

Dessert
Cognac Soufflé, Pear Compote and Caramel Ice Cream

Mignardises
Assortment of 3 Types of Small Sweets

¥15,000

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