



Holiday Season Menu

15,000 yen

amuse bouche

cauliflower mouse topped with caviar
caramelized fig confit wrapped in prosciutto
sea bream carpaccio drizzled in konbu sauce

hors d'oeuvre

consume based vegetable terrine topped with a salmon roe sauce

entrée

Otaru open shell scallop with escargot butter

entrée deux

Kinki fish and Lobster mille-feuille drizzled in a creamy shellfish essence

main

Wagyu beef filet in a wasabi soya sauce side with
a rich Christmas turkey stew wrapped in a light filo pastry

also including

selection of cheeses from the chef
espresso pear creme bruleé
coffee and tea

