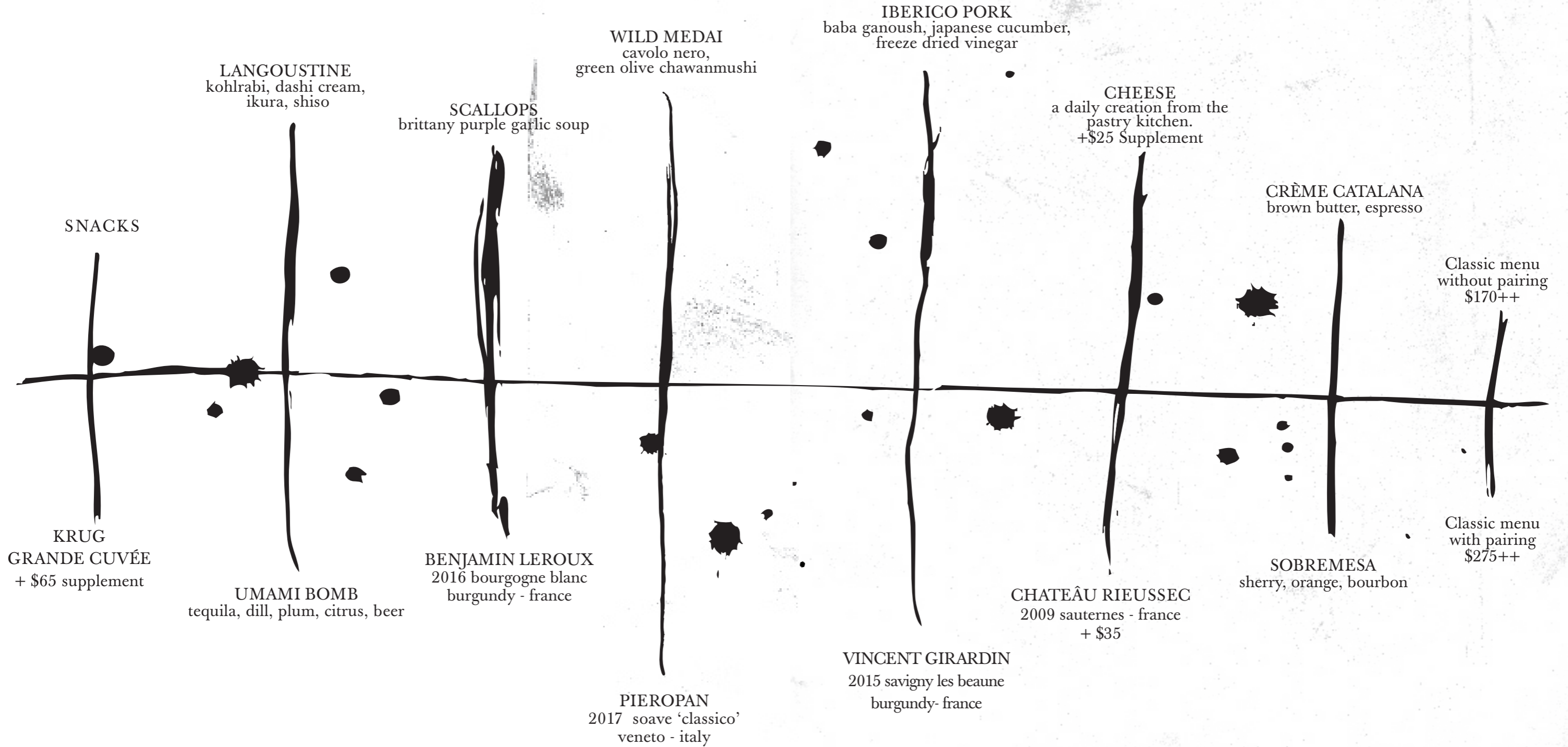


classic



gourmand

KING OYSTER MUSHROOM
bone marrow béarnaise,
roasted onion

IBERICO PORK
baba ganoush, japanese cucumber,
freeze dried vinegar

CHEESE
a daily creation from the
pastry kitchen

TUTTI FRUTTI
cheesecake

ATRA AERO
sourdough ice cream,
horlicks

UNI
kohlrabi, dashi cream,
ikura, shiso

FOIE GRAS CHEESECAKE
tochigi strawberry, pistachio,
pedro ximenez

SHIN JYAGAIMO
NEW POTATO
smoked cod roe,
bluefin otoro

A5 KAGOSHIMA BEEF
horseradish burrata,
fruit tomato, artichoke

SURF CLAMS
brittany purple garlic soup

SWEET TREATS

Gourmand menu
without pairing
\$270++

SNACKS

BENJAMIN LEROUX
2016 bourgogne blanc
burgundy - france

BON VOYAGE
cognac, orange, lemon,
riesling

FUKUDA
2018 junmai ginjo
nagasaki - japan

SHINYA NAKAMURA
2016 imo shochu
kagoshima - japan

a selection of treats
from the pastry

Gourmand menu
with pairing
\$430++

UMAMI BOMB
tequila, dill, plum, citrus, beer

PEREIRA D'OLIVIERA
1986 verdelho
madeira- portugal

VINCENT GIRARDIN
2015 savigny les beaune
burgundy- france

CHATEAU RIEUSSEC
2009 sauternes - france
+ \$35

UM BONGO
bourbon, campari, guava, citrus

NIGHT TRAIN
rum, plum, sherry