

# MENU DU JOUR

March 2025 | Spring

## SEASONAL CANAPÉS

CHILLED SOMEN NOODLES WITH HOTARU IKA AND MYOGA

CRUDO OF “SHIMA AJI” STRIPED JACK WITH RADISH DASHI

CORAL TROUT WITH WITH “SAMBAL” BEURRE BLANC AND FINGER LIME

\*BRAISED IBERICO BELLOTA “EN NAVARIN” WITH DAIKON AND POTATO

GRILLED MATSUSAKA WAGYU, 50gr  
WITH SEASONAL PICKLES AND KAMPOT JUS “AU POIVRE”

*SUPPLEMENT	55
ADDITIONAL	75

“DONABE” OF ANAGO, KOSHIHIKARI FROM AKITA AND WATERCRESS

“SIGNATURE” HOKKAIDO MILK WITH OLIVE OIL AND AWAYUKI SHIO

TAHITIAN VANILLA AND HONEY MADELEINES