



## CHEF'S CHOICE

We create our menus based on the season's finest ingredients.  
(Must be ordered for the entire table)

## THE FULL EXPERIENCE

Leave all your decisions to us for a night! Start the evening with a glass of champagne followed by our drink package carefully selected to accompany the menu. The evening ends with a coffee or Japanese tea and *avec*.

7-course 2190

4-course 1445

## 7-COURSE 990

Drink package 895

Mixed package 810

Alcohol free package 725

## 4-COURSE 625

Drink package 535

Mixed package 475

Alcohol free package 415

## SNACKS/ SIDES

Oysters - Ask for today's selection 95

Okifries, smetana and pickled onions 85

Okifries, smetana and pickled onions with trout roe 165

Miso soup from favabeanmiso 95

Today's harvest 85

Japanese pickles 65

Fermented cabbage kimchi 65

## SMALL COURSES

## SASHIMI MORIAWASE

Small sashimi 185

Large sashimi 285

## JERUSALEM ARTICHOKE 155

Truffle, grilled leek, fava bean miso and hazelnuts

## DUMPLINGS 185

Ask for today's selection, served with crispy chili oil and roasted nuts

## MAIN COURSES

## BAKED PLAICE 395

Langoustine butter, pickled shiitake, shio koji and *cafers* of elderflower berries

## MISO ROASTED CABBAGE 325

Yuzu ponzu, green cabbage and butter fried mushrooms

## CHIRASHI SUSHI 295

Hiramasu, trout roe, fried kimchi and Japanese pickles

## FRIED TOFU CHIRASHI 285

Teriyaki, fried oyster mushroom, furikake and grilled vegetables

## DESSERT

Matcha ice cream, black sesame and matcha cake with almond crumble 155

Apple sorbet, lemon verbena and roasted pistachio with mugicha 155  
Small treats 65