



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 85

Today's harvest 95

Japanese pickles 65

Fermented cabbage kimchi 65

SMALL COURSES

Sashimi Moriwaze

Small sashimi 185

Large sashimi 285

Jerusalem artichoke 155

Truffle, grilled leeks, fava bean miso and hazelnuts

MAIN COURSES

Baked cod with grilled butter 395

Grilled cabbage, kombu dashi and cauliflower puré with cured yuzu

Saltbaked and blackened celeriac 325

Grilled cabbage, kombu dashi and cauliflower puré with cured yuzu

Chirashi sushi 295

Hiramasu, trout roe, fried kimchi and Japanese pickles

Fried tofú chirashi 285

Teriyaki, fried oyster mushroom, furikake and grilled vegetables

DESSERT

Chocolate and sake kasu ice cream 155

Roasted white sesame brownie and miso caramell

Cloudberry sorbet 155

Macadamia nut milk, chamomile and shio koji granité