



# **8-COURSE DÉGUSTATION TASTING MENU**

**DINNER ON FRIDAYS ONLY**

**128**

## **SMOKED SALMON**

smoked salmon, pickled Japanese cucumber, soy ginger vinaigrette  
kombu, seaweed

## **PINK SHRIMP**

pink shrimp tartare, compressed watermelon, pink radish granite

## **FOIE GRAS**

foie gras tempura, oba leaf, cherries  
berries compote

## **LOBSTER**

grilled lobster, citrus sabayon, charred leek, pickled radish  
brown butter aioli

## **BLACK COD**

pan-seared black cod, ponzu emulsion, truffle

## **TAJIMA SHORT RIB**

grilled artichoke, chive vinaigrette, sautéed kale, marrow

## **TEXTURES OF STRAWBERRY**

strawberry compote, chantilly cream, strawberry sorbet

## **BAKED GRANNY SMITH APPLE**

hazelnut crumble, caramel sauce, vanilla ice-cream