

8-COURSE DÉGUSTATION TASTING MENU

DINNER ON FRIDAYS & SATURDAYS 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