



GASTRONOMIC

MENU PRICE \$285

WINE PAIRING \$150

SNACKS

Champagne

TARTARE

*Hokkiado scallop,
bafun uni, carabinero*

Hideyoshi Junmai Daiginjo

AUTUMN SALAD

*Japanese amela tomato,
figs, mango*

Domaine Vacheron Sancerre

TAGLIOLINI

*Alba white truffle,
Parmigiano-Reggiano, jus*

Sommelier selection

AMADAI

*Kabura,
seaweed butter, tsuru-murasaki*

Domaine Leflaive Bourgogne

CONSOMME ROYALE

*Matsutake,
Ibérico superior broth*

ANJOU PIGEON

*Roasted pumpkin,
pearl corn,
jus*

or

MIYAZAKI WAGYU

*Manganji pepper,
yuzukosho,
Béarnaise*

Châteauneuf or Burgundy

APPLE TURNOVER

*Puff pastry,
compressed apple,
miso ice-cream*