

F I V E

SET MENU – Ingredient Journey

249pp



Spanner Crab, Macadamia, Yuba, Oscietra Caviar (A)



Southern Calamari, Black Sesame, Tama-miso (A)



Spanish Mackerel, Irizake, Cucumber, Celery (A)



Coral Trout, Kohlrabi, Genmai, Shiitake, Yuzu (A)



Parsnip, Goshiki Sheet, Spinach, Saffron, Charcoal, Tomato



Quail, Daikon, Truffle, Foie Gras (A)



Kiwami Sirloin, Maitake, Lentil Miso (A)



Juniper Berry, Orange, Pomelo



Chestnut, Sake Kasu, Persimmon



Our menu is guided by the season's harvest.

A minimum credit card surcharge of 1.5% applies. A 15% surcharge applies to Sundays and public holidays.