

会席



会席

KAISEKI
TASTING MENU

会
席

KAISEKI CUISINE IS AN EXPERIENCE OF PURE
GASTRONOMIC POETRY, THE HIGHEST
EXPRESSION OF JAPANESE CULINARY ART.

A RITUAL OF BEAUTY, BALANCE AND RESPECT,
WHERE EACH DISH EMBODIES TRADITION,
SEASONALITY AND DELICACY.

MAY THIS JOURNEY BRING YOU HARMONY AND
JOY, LIKE A GENTLE BREEZE CARESSING YOUR
SENSES.

今月の会席料理
KAISEKI MENU

お椀

OWAN

SAKIGAKE WAN: TRADITIONAL JAPANESE SOUP WITH SPRING
ONION, FASOLARO CLAM, AND AGRETTI (SALTWORT)

1 | 4 | 6

向付

MUKOUZUKE

MARINATED AND LIGHTLY SEARED SCORPIONFISH;
LANGOUSTINE SERVED WITH IKURA AND GREEN APPLE;
CHUTORO WITH FRESHLY GRATED LEMON ZEST

1 | 2 | 4 | 6

八寸

HASSUN

ASPARAGUS AND FENNEL WITH CARROT WATER AND KUMQUAT
DRESSING; YAKI-SHIMO CUTTLEFISH WITH MASCARPONE
CREAM; TATAKI BONITO WITH KAWARI PONZU GELÉE

4 | 6 | 7 | 12 | 14

焼物

YAKIMONO

RED ROCKFISH YU-AN YAKI, MARINATED IN YU-AN SAUCE, WITH
CHIVES, LEMON ZEST, RED ROCKFISH BROTH, BAMBOO SHOOTS
AND TOSAZU VINEGAR

4 | 6 | 12

揚物

AGEMONO

DEEP-FRIED WAKAKUSA-STYLE SEABREAM AND WHITE
ASPARAGUS KAKIAGE

1 | 4 | 6 | 12

進め肴

SUSUMEZAKANA

SEA BASS CHAWANMUSHI WITH MOZUKU-SU AND UME; CLASSIC
JAPANESE SAVORY EGG CUSTARD SERVED WITH COOKED SEA
BASS, MOZUKU SEAWEED, SHISO AND SHIBAZUKE

1 | 3 | 4 | 6 | 14

寿司・止椀

SUSHI E TOMEWAN

LIGHTLY SEARED HIMEJI FISH WITH GINGER AND DILL; RED
PRAWN WITH KOMBU TSUKUDANI UMAMI; HIRAME WITH SANSHO
PEPPER SALT AND KAFFIR LIME, SERVED WITH A TARTARE OF ITS
GILLS. PONZU SAUCE

1 | 2 | 4 | 6 | 12

菓子

KASHI

WINTER ZEN GARDEN

7 | 8

ほうじ茶

KUKI HOJICHA TEA

WITH PETIT FOURS

CAN BE ADDED:

強肴

SHIIZAKANA

WAGYU A5 MARBLED SIRLOIN SERVED WITH SPRING GREEN SAUCE

1 | 7

€ 40 P.P.