

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**

ZEN GARDEN

7 | 8

ほうじ茶

**KUKI HOJICHA TEA**

WITH PETIT FOURS

CAN BE ADDED:

強肴

**SHIIZAKANA**

WAGYU A4 MARBLED SIRLOIN SERVED WITH SPRING GREEN SAUCE

1 | 7

€ 40 P.P.