



A la carte

Hokkaido pork ham ¥1,500

Hokkaido venison pâté ¥1,000

Pâté de champagne ¥800

Olives ¥400

Oyster 1 piece /¥ 300 half dozen /¥ 1,600 dozen /¥3,000

Assorted sushi (10 pieces) ¥ 2,000

Sautéed foie-gras with Jerusalem artichoke soup ¥1,800

Smoked duck salad ¥1,000

Homemade soup (Hokkaido corn, Crab, Onion or potato) ¥600

Garlic bread ¥650

Bread basket ¥600

Hokkaido fermented butter ¥400

Pasta Bolognese ¥1,200

Pasta pepperoncino with oysters ¥2,400

Course menus

Prix-fixe course menu

Appetizer (please select from the following)

Fruit tomato & prosciutto, Marinated salmon with salad,

Marinated flounder or Hokkaido venison pate

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Sushi

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Pasta of the day

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Main dish (please select from the following)

Duck confit, Hokkaido beef rib steak,

Sautéed fish with sauce Américaine or Hokkaido beef stew

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Dessert of the day

¥ 5,000 (tax included)



【Lunar New Year omakase dinner course】

Salmon and scallop tartar with caviar
Wagyu beef Carpaccio with grilled aubergine and tomato
Sushi
Grilled abalone
Steamed oyster and tuna
Venison roast with celeriac puree with berry sauce
Kumquat compote and fruit with fromage blanc ice cream
¥ 10,000 (tax included)

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【Lunar New Year Premium omakase dinner course】

Soufflé pizza with Hokkaido pork ham and fruit tomato
Snow crab with spring vegetable salad
Sushi selections with Otoro and Uni
Stewed abalone
Homard lobster with root parsley purée with sauce Américaine
Jersey beef sirloin sukiyaki style with roasted kumquat
Tofu tiramisu with strawberry sorbet
¥ 16,000 (tax included)

Remarks:

*Lunar new year courses are available from 2 and 10 February 2019.

*Premium omakase and omakase course require 3 days' notice.

*Menu is changed without notice due to market availability of ingredients.

*Our chef is willing to assist you with your dietary requirements.