

small appetizers

sardine in multigrain bread, egg salad, okra, charred scallion vinaigrette 14

abalone grenobloise with cauliflower 18

foie gras steamed in sake, strawberry, daikon, spicy greens,
black sesame-cracklings, brioche 16

fish and shellfish

sea bass, shrimp boudin, artichoke, button mushroom, shrimp roe sauce 28

wild salmon - lightly smoked and barely cooked,
crispy sweetbreads, green tomato, onion, mustard, lettuce 30

Hokkaido sea cucumber stuffed with lobster,
pork belly, cucumber, eggplant, fermented pepper 42

pasta and rice

from the oak - acorn strozzapreti, Ibérico ham, black truffle 32

risotto, sea urchin, corn, lovage, black truffle 34

snail shell pasta made with fermented black bean,
caramelized clam jus, cilantro 18

meat and poultry

roast quail, barley, peas, wood ear mushroom, yellow chive, lemon 32

pork rib, sunchoke salad, cherry, ramp, sunflower, five spice glaze 28

dry-aged "pre salé" lamb, sea plants, abalone mushroom, parmesan jus 36

cheese and dessert

cheese - five selections, lettuces, rye sourdough 18

spice cake, blueberry, yogurt, oatmeal ice cream 14

caramel, prune, coffee, cashew, thyme 12

chocolate ganache, peanut pudding, miso ice cream 14