

## Portray

Canapé

Amuse-bouche

Alfonsino marinated in prosciutto  
Salted plum, melon

Razor clam and bamboo shoot fritter  
Inflorescence of shiso, sea urchin nouille

or

Sautéed abalone and white asparagus  
French Sturia caviar

¥5,000 Supplement

Spanish mackerel poêlé  
Sakura shrimp, salsola komarovii

French lamb pot-au-feu style  
Spring vegetables, clam consommé

or

Wagyu beef fillet of chef's choice      ¥5,000 Supplement  
Vegetables from Kitayama farm, condiment of butterbur

Lime and fromage blanc ice cream  
Mint form

Chocolate cigarette  
Yuzu, lychee sorbet

Petit fours

9 plates

¥25,000



## Impression

Canapé

Amuse-bouche

Alfonsino marinated in prosciutto  
Salted plum, melon

Spanish mackerel poêlé  
Sakura shrimp, salsola komarovii

or

Sautéed abalone and white asparagus  
French Sturia caviar

¥5,000 Supplement

French lamb pot-au-feu style  
Spring vegetables, clam consommé

or

Wagyu beef fillet of chef's choice  
Vegetables from Kitayama farm, condiment of butterbur

¥5,000 Supplement

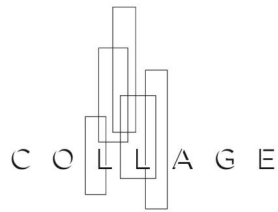
Lime and fromage blanc ice cream  
Mint form

Chocolate cigarette  
Yuzu, lychee sorbet

Petit fours

8 plates

¥21,000



## Embodiment

Canapé

Amuse-bouche

Alfonsino marinated in prosciutto  
Salted plum, melon

Razor clam and bamboo shoot frit  
Inflorescence of shiso, sea urchin nouille

or

Sautéed abalone and white asparagus  
French Sturia caviar

¥5,000 Supplement

French Bigorre pork steamed with mugwort  
Spring cabbage, piperado

or

Wagyu beef fillet of chef's choice  
Vegetables from Kitayama farm, condiment of butterbur

¥6,000 Supplement

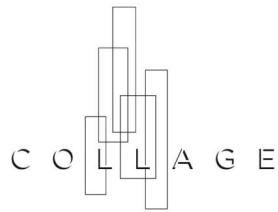
Lime and fromage blanc ice cream  
mint form

Basil panna cotta  
Strawberry, griotte ice cream

Petit fours

8 plates

¥17,000



## Embodiment

Canapé

Amuse-bouche

Alfonsino marinated in prosciutto  
Salted plum, melon

Razor clam and bamboo shoot frit  
Inflorescence of shiso, sea urchin nouille

or

Sautéed abalone and white asparagus  
French Sturia caviar

¥5,000 Supplement

Noir de Bigorre pork steamed with mugwort  
Spring cabbage, piperade

or

Wagyu beef fillet of chef's choice  
Vegetables from Kitayama farm, condiment of butterbur

¥6,000 Supplement

Basil panna cotta  
Strawberry, griotte ice cream

6 plates

¥16,000