



## Portray

Small gift from the chef

Foie gras and smoked mackerel terrine  
kumquat, Bretagne mustard

Monkfish and soft roe meunière  
savoy spinach, black truffle

Roasted Kyoto Nanatani duck  
Horikawa burdock, pear

or

A5 Wagyu fillet steak                      ¥5,000 Supplement  
Kitayama farm vegetables, 25years aged sherry vinegar

Blood orange sorbet  
Lychee granité

Mousse au chocolat  
yuzu, epice ice cream

Petit four

7plates  
¥18,000



## Impression

Small gift from the chef

Foie gras and smoked mackerel terrine  
kumquat, Bretagne mustard

Hiroshima oyster risotto  
Galicia pork bacon, garland chrysanthemum

Toubetsu Ezo venison côtelette  
savoy cabbage, citrus buntan

or

A5 Wagyu fillet steak ¥ 6,000 Supplement  
Kitayama farm vegetables, 25years aged sherry vinegar

Blood orange sorbet  
Lychee granité

Strawberry and passion fruit variations  
Japanese pepper ice cream

Petit four

7plates  
¥13,000