



Portray

Amuse-bouche

Low-temperature cooked “Fujinosuke” salmon trout
from Yamanashi
Watercress, wasabi

Duck meat tortellini
Lemongrass foam

Grilled amadai tilefish with scales
Dried mullet roe, Chinese cabbage

Roasted venison
Clam, Eggplant

or

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

¥ 5,000 Supplement

Apple sorbet
Ginger jelly

Chocolate mousse
Yuzu, pear

Petit fours

8 plates ¥22,000
with wine pairing ¥12,000 Supplement



Impression

Amuse-bouche

Low-temperature cooked “Fujinosuke” salmon trout
from Yamanashi
Watercress, wasabi

Grilled amadai tilefish with scales
Dried mullet roe, Chinese cabbage

Roasted venison
Clam, Eggplant

or

Wagyu beef fillet of chef’s choice
Vegetables from Kitayama farm, fig

¥ 5,000 Supplement

Apple sorbet
Ginger jelly

Chocolate mousse
Yuzu, pear

Petit fours

7 plates ¥18,500
with wine pairing ¥10,000 Supplement



Embodiment

Amuse-bouche

Low-temperature cooked “Fujinosuke” salmon trout
from Yamanashi
Watercress, wasabi

Duck meat tortellini
Lemongrass foam

Wild boar combination
Chestnut, lentil
or

Wagyu beef fillet of chef’s choice
Vegetables from Kitayama farm, fig

¥ 6,500 Supplement

Apple sorbet
Ginger jelly

Grape, Fromage cru
Jasmine ice cream

Petit fours

7 plates ¥15,000
with wine pairing ¥8,000 Supplement



Embodiment

Amuse-bouche

Low-temperature cooked “Fujinosuke” salmon trout
from Yamanashi
Watercress, wasabi

Duck meat tortellini
Lemongrass foam

Wild boar combination
Chestnut, lentil
or

Wagyu beef fillet of chef’s choice
Vegetables from Kitayama farm, fig

¥ 6,500 Supplement

Grape, Fromage cru
Jasmine ice cream

5 plates

¥14,000