

会席



会席

KAISEKI
& KAISEKI SUSHI
TASTING MENU

会
席

KAISEKI CUISINE IS AN EXPERIENCE OF PURE
GASTRONOMIC POETRY, THE HIGHEST
EXPRESSION OF JAPANESE CULINARY ART.

A RITUAL OF BEAUTY, BALANCE AND RESPECT,
WHERE EACH DISH EMBODIES TRADITION,
SEASONALITY AND DELICACY.

MAY THIS JOURNEY BRING YOU HARMONY AND
JOY, LIKE A GENTLE BREEZE CARESSING YOUR
SENSES.

今月の会席料理
KAISEKI MENU

お椀 鯉唐揚げ

OWAN

HIRAME KARAAGE: TRADITIONAL JAPANESE SOUP WITH KARAAGE
TURBOT IN SHUJI DASHI BROTH, SERVED WITH MIZUNA AND YUZU
ZEST 1 | 3 | 4 | 6

向付

MUKOUZUKE

A SELECTION OF SASHIMI OF THE DAY (6 PCS.)
1 | 2 | 4 | 6 | 14

焼物

YAKIMONO

SUZUKI UNI KIMIYAKI: CHARCOAL GRILLED MARINATED SEA BASS
FILLET WITH SEA URCHIN, SERVED WITH A SALAD OF MARINATED
DAIKON, CARROTS AND WHITE FISH 1 | 3 | 4 | 6 | 14

牡蠣香り揚げ

AGEMONO

KAKI TEMPURA: OYSTER TEMPURA, SERVED WITH CRUNCHY
ARTICHOKES, PUNTARELLE AND FLAVOURED SALT
1 | 2 | 4 | 6

酢の物

SUNOMONO

HOTATE YUZU: SEARED HOKKAIDO SCALLOPS, SERVED WITH YUZU
VINAIGRETTE, CAVIAR AND SHISO 1 | 2 | 4 | 6

フォアグラ大根

SHIIZAKANA

FOIE GRAS DAIKON: SEARED FOIE GRAS, SERVED WITH MARINATED
DAIKON, SAIKYO MISO AND YUZU SAUCE
1 | 4 | 6

ご飯物

GOHANMONO

TAI GOHAN: YUMENISHIKI RICE COOKED IN DASHI AND SEABREAM
BROTH, WITH GINGER AND GOBO, SERVED WITH GRILLED SEABREAM
AND MARINATED SALMON ROE
1 | 4 | 6

菓子

KASHI

YUBA MILLE-FEUILLE WITH RASPBERRIES
3 | 6 | 7

ほうじ茶

TÈ HOJICHA

WITH PETIT FOURS

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の寿司会席
MENU KAISEKI SUSHI

お椀 鯉唐揚げ

OWAN

HIRAME KARAAGE: TRADITIONAL JAPANESE SOUP WITH KARAAGE
TURBOT IN SHUIJI DASHI BROTH, SERVED WITH MIZUNA AND YUZU
ZEST 1 | 3 | 4 | 6

向付

MUKOUZUKE

A SELECTION OF SASHIMI OF THE DAY (6 PCS.)
1 | 2 | 4 | 6 | 14

握り

SUSHI

A SELECTION OF NIGIRI OF THE DAY (2 PCS.)
1 | 2 | 4 | 6 | 14

焼物

YAKIMONO

SUZUKI UNI KIMIYAKI: CHARCOAL GRILLED MARINATED
SEA BASS FILLET WITH SEA URCHIN, SERVED
WITH A SALAD OF MARINATED DAIKON, CARROTS
AND WHITE FISH 1 | 3 | 4 | 6 | 14

牡蠣香り揚げ

AGEMONO

KAKI TEMPURA: OYSTER TEMPURA, SERVED WITH CRUNCHY
ARTICHOKES, PUNTARELLE AND FLAVOURED SALT 1 | 2 | 4 | 6

握りと細巻き

SUSHI

CHEF'S CHOICE OF NIGIRI (4 PCS.)
AND HOSOMAKI (6 PCS.) SERVED WITH AKADASHI SOUP
1 | 2 | 4 | 6 | 14

菓子

KASHI

YUBA MILLE-FEUILLE WITH RASPBERRIES
3 | 6 | 7