

Christmas Dishes

Toro caviar

Savor the luxurious blend of thinly sliced fatty tuna, adorned with crisp nashi pear, a hint of jalapeño, oscietra caviar, and a touch of gochujang miso, creating a symphony of flavors and textures.

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Unagi Foie Gras

Experience the unique fusion of toasted brioche topped with succulent Japanese eel and rich foie gras, complemented by the sweetness of blackberry and apricot coulis for a truly indulgent dish.

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Yuzu Hotate

Delight in our seared scallops, perfectly paired with a zesty orange relish and red onion, finished with a luxurious Yuzu beurre blanc that balances the dish with its citrusy elegance.

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Wagyu Gyoza

Indulge in our pan-fried gyoza, filled with premium wagyu, and served with a smooth chestnut cream, an earthy mushroom foam, and the exquisite touch of oscietra caviar for a gourmet experience.

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Mille Feuille

End your meal on a sweet note with our delectable brique dough mille-feuille, layered with apple gratin, vanilla pastry cream, hoji cha ice cream, and a unique miso crumble for a delightful fusion of flavors and textures.

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