

Tasting	600
With wine and sake pairing	990
Seasonal tasting	500
With wine and sake pairing	800
Food	small/large
Kimchee +11years	68
Mushroom 22 spices - fermented mushroom soy +7years (v)	68
Endives - anchovies - yuzu, olive & sesame dressing (v)	68
Spicy mashed cucumber - pickled ginger - schezuan pepper (v)	68
Roasted grilled vegetables - tempura bits - shio kombu (v)	105
Ratatouille terrine -olive oil (v)	105
Grilled focaccia - seaweed - fried egg - trout roe - radicchio	125
Scallop carpaccio - parsley oil - grilled garlic cream	125
Hamachi - brown butter soy -daikon	125
Mirin pickled salmon - pickled carrot - yuzu emulsification - burned seaweed	125
Cured tuna - shio kombu mayo - cucumber pickled in own juice	125
Yakitori - fermented shallot compote - teriyaki	125
Duck hearths - teriyaki - daily pickles	125
Lapin with sancho pepper - sake & berry jus	125
Marinated rice noodles "salad" - vege - fermented chili.	110/175
Mapo tofu - pork and beef - tofu - noodles	125/195
Beef - wasabi mashed sweet potatoes - sake "laise"	135/255
Rice noodle soup - kimchee - mushroom - vege - miso - herbs	125/185
Beef noodle soup - spicy oil - vegetables - noodles	135/255
Ramen (pork/chicken/vegetarian/vegan (rice noodle))	125/170
Dessert	
Chocolate mousse	68
Miso ice-cream - potatoes chips	68
Baba au umeshu - whipped cream - plum compote	68