

Winter Seasonal Menu by Chef Shu & Chef Kazuki

14 December 2023 - 13 March 2024

Keigani - Hokkaido

Hairy Crab | Mangetsu Egg | Milk Foam | Hakusai

Hassun

Sea Bream | Ginger Soy Sauce | Radish Pickle |
Rice Paper Sheet | Edible Flower Petals | Gold Leaf

Filo Pastry | Burnt Leek Paste | Chopped kujo Leek with
Lemon Zest | Tobiko | Kinome Leaves

Surf Clam | Mushroom | Spinach | Gratinated Béarnaise

Amaebi - Hokkaido

Amaebi | Tomato Puree | Horseradish Mayonnaise | Nanohana |
Prawn's Roe with Caviar Lime | Lime Zest

Kabura - Mushi - Saitama

Steamed Egg White Custard | Turnip Leave Puree |
Turnip Puree | Osceitra Caviar | Wasabi | Yuzu Zest

Kinmedai - Chiba

Golden Eye Snapper | Seasonal Yam |
Homemade Dashi with Kombu & Salted Ume | Basil Oil

Hato Sumi Yaki - France

Pigeon | Kuroshichimi Powder | Carrot Puree | Seasonal
Orange | Carrot Millefeuille

Chef's Signature Donabe of the Day - Niigata

Dessert:

Buntan Citrus - Kochi

Buntan Citrus | Sake Jelly | Crunchy Meringue |
Coconut Mousse | Lemon Butter Sauce |
Shiso Coconut Sherbet | Shiso Flowers

Or

Strawberry - Fukuoka

Amaou Strawberry | Strawberry Puree | White Sesame Ice cream &
Mousse | Homemade Strawberry Cookie

\$280++

6 course - Exclude menu dishes highlighted in red

\$333++

8 course



Festive Winter Seasonal Lunch Menu by Chef Shu & Chef Kazuki

Hassun

Sea Bream | Ginger Soy Sauce | Radish Pickle |
Rice Paper Sheet | Edible Flower Petals | Gold Leaf

Filo Pastry | Burnt Leek Paste | Chopped kujo Leek with
Lemon Zest | Tobiko | Kinome Leaves

Surf Clam | Mushroom | Spinach | Gratinated Béarnaise

Amaebi - Hokkaido

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Prawn's Roe with Caviar Lime | Lime Zest

Kinmedai - Chiba

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Or

Strawberry - Fukuoka

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Mousse | Homemade Strawberry Cookie

\$280++



Festive Winter Seasonal Dinner Menu by Chef Shu & Chef Kazuki

Keigani - Hokkaido

Hairy Crab | Mangetsu Egg | Milk Foam | Hakusai

Hassun

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Rice Paper Sheet | Edible Flower Petals | Gold Leaf

Filo Pastry | Burnt Leek Paste | Chopped kujo Leek with
Lemon Zest | Tobiko | Kinome Leaves

Surf Clam | Mushroom | Spinach | Gratinated Béarnaise

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Amaebi | Tomato Puree | Horseradish Mayonnaise | Nanohana |
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Mousse | Homemade Strawberry Cookie

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