

# Tasting Menu

## **Blue Fin Tuna**

Foie Gras Powder, Pickled Nectarine, Shiso

## **Sea Scallop**

Pork Belly, Endive, Cocoa, Bacon

## **King Salmon**

Porcini Mushrooms, Hibiscus

## **Lamb Tongue Papiotte**

Mustard Ice Cream, Purslane, Olive Gelee

## **Japanese Kuroge Beef**

Honey Glazed Eggplant, Nori-Truffle Rice

## **Sweet Prelude**

## **Coffee**

Cake, Nitro, Lemon

**\$110** per person for tasting

**\$70** per person for wine pairing

The Tasting menu is suggested for the entire table  
20% gratuity will be added on tables of 6 and greater

\*Menu Subject to Change