

春のメニュー

SPRING 'SHIBAZAKURA' MENU

ナカズ

T S U K E M O N O
scallop, chingensai

K A K I
oyster, sudachi

K O M A T S U N A
shiso, kabayaki

U N A G I
sando, tōgarashi

T A R T E L L E T T E
kombu, bluefin chutoro

L A N G O U S T I N E
wasabi from Shizuoka, nigiri

H A M A C H I
yuzu kosho sorbet, sea urchin

F L O W E R
dashi sabayon, caviar

S H O K U P A N
yellowfin tuna, miso butter

B L U E F I N Ō T O R O
murasaki, caviar

L O B S T E R
gyoza, bisque

W A G Y U C H E E K
cooked for 12 hours, musenmai

K A K I G O R I
strawberry, Japanese whisky

K I N K A N
basil, panna cotta

139