

夏の献立

SUMMER 'SHISO' MENU

ナカズ

A N K I M O
monkfish liver, murasaki

B L A C K C O D
yuzu kosho, black garlic

O S H I Z U S H I
bluefin, caviar

U N A G I
shichimi, sando

W A G Y Ū T Ē R U
nori, katsubushi

N A R E Z U S H I
myoga, wasabina

D O M N A K A Z U
oyster, Dom Pérignon

L O B S T E R
Japanese garden, 五

H A M A C H I
flower, caviar

S H O K U P A N
hojicha, oyster mushroom

L A N G O U S T I N E
shiitake dashi, green asparagus

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

C O R N
mango, passionfruit

M A G N U M
blueberry, tarragon

Harmony (wine) pairing 65
Prestige (wine) pairing 190

Elegance (sake) pairing 80

Juice pairing 55