



champagne tasting menu  
*pairing*  
laurent perrier champagne

– 1st –

kabocha squash tofu with local uni, ikura  
roasted duck breast with grape chutney  
grilled baby eggplant with red miso  
zuke maguro with avocado foam  
smoked quail egg with ume puree  
hotate scallop with karasumi, pomegranate

– 2nd –

lobster stuffed delicate squash with  
mushroom-truffle consomme, mitsuba

– 3th –

chef taka choice of five kind nigiri sushi

– 4th –

pheasant  
fingerling potato, gobo, wagarashi mustard

– 5th –

roasted fuyu persimmon  
black sesame gelato, meringue, basil crumbles, quince curd