



MICHELIN Guide 2021

## C h e f ' s T a s t i n g L u n c h

amuse bouche

**tuna**

**scallop**

**fish**

**or**

**pigeon**

**or**

**wagyu beef A4**

(supplement \$320)

**soy milk**

madeleine  
coffee or tea

**four courses | \$888**

additional dessert

**genmaicha & caviar**

(supplement \$440)

To double the main course portion,  
add \$200 (fish) / \$250 (pigeon) / \$640 (wagyu beef A4)

**3 glass wine and sake pairing | \$598**

**3-glass non-alcoholic drink pairing | \$288**

Prices are subject to 10% service charge  
Please inform us of any food allergy or dietary requirements prior to ordering