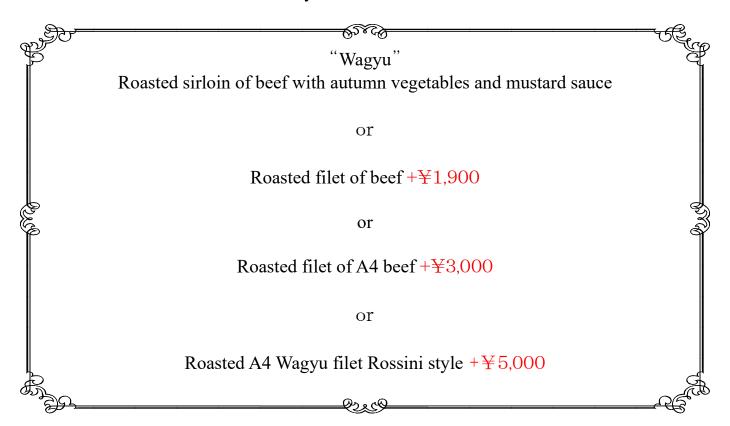
## Chanter

### Small appetizer

Tuna and avocado mousse with ginger flavor, tomato jelly and caviar Caviar 10g up (+¥5.000)

Today's seasonal fish dish



Matcha mousse with yuzu Anjou cream, milk gelato

Coffee and small delicacies

¥12,900

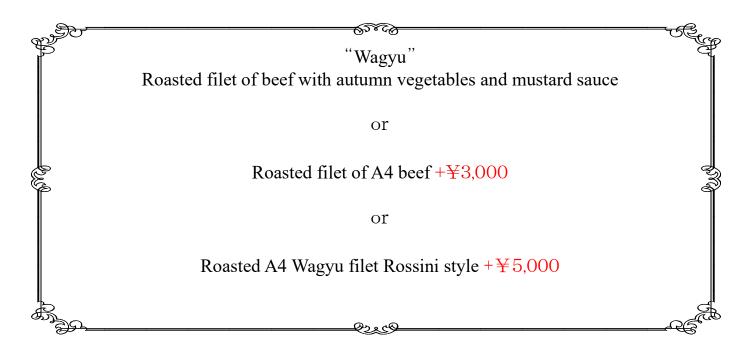
Rose

### Small appetizer

Salmon, abalone and shellfish tartare with caviar, fragrance of yuzu Caviar 10g up (+¥5.000)

Pan-fried foie gras with French mushrooms, black truffle sauce

Sauteed tilefish with the aroma of Matsutake, sea urchin flan



Earl Grey brulee with pear compote, vanilla ice cream

Coffee and small delicacies

¥18,900

# Sakura

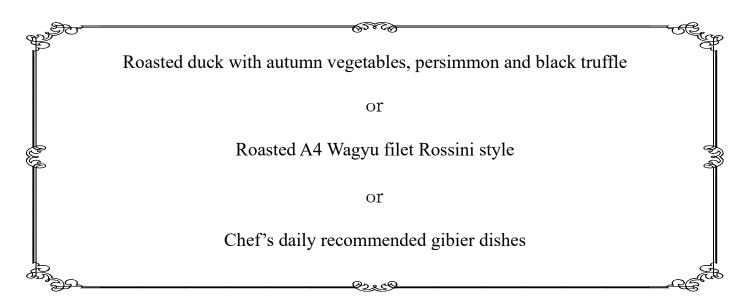
### Small appetizer

Foie gras pyramid filled with autumn fruits and chestnut mousse

Oxtail Consommé with French Autumn Mushrooms

Lobster fricassee with autumn vegetables and caviar Caviar 10g up (+\forall 5,000)

#### Yuzu granite



Banana and milk chocolate cake with pistachio ice cream

Coffee and small delicacies

¥26,900