

# Chanter

Small appetizer

Tuna and avocado mousse with ginger flavor, tomato jelly and caviar  
Caviar 10g up (+¥5,000)

Today's seasonal fish dish

“Wagyu”

Roasted sirloin of beef with autumn vegetables and mustard sauce

or

Roasted filet of beef +¥1,900

or

Roasted filet of A4 beef +¥3,000

or

Roasted A4 Wagyu filet Rossini style +¥5,000

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

### “Wagyu”

Roasted filet of beef with autumn vegetables and mustard sauce

or

Roasted filet of A4 beef +¥3,000

or

Roasted A4 Wagyu filet Rossini style +¥5,000

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 (+¥5,000)

Yuzu granite

Roasted duck with autumn vegetables, persimmon and black truffle

or

Roasted A4 Wagyu filet Rossini style

or

Chef's daily recommended gibier dishes

Banana and milk chocolate cake with pistachio ice cream

Coffee and small delicacies

**¥26,900**