

# Chanter

Small appetizer

Sea bream marinated, cherry blossom dressing with caviar  
Caviar 10g up (+¥5,000)

Today's seasonal fish dish

“Wagyu”

Roasted sirloin of beef with spring vegetables, red wine 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 and strawberry sorbet, with cherry blossom

Coffee and small delicacies

**¥13,000**

# Rose

Small appetizer

Salmon and scallop confit, pyramid style with caviar  
Caviar 10g up (+¥5,000)

Veal and vegetables pot-au-feu in a double chicken consommé (訂正済)

Pan-seared abalone, white asparagus with ravigote sauce

“Wagyu”

Roasted filet of beef with spring vegetables, red wine sauce

or

Roasted filet of A4 beef +¥3,000

or

Roasted A4 Wagyu filet Rossini style +¥5,000

or

Chef's choice meat dish of the day +¥5,000

Cream cheese and Shiranui orange with milk gelato

Coffee and small delicacies

**¥19,000**

# *Sakura*

Small appetizer

White asparagus charlotte with sweet shrimp and caviar  
Caviar 10g up (+¥5.000)

Chicken and foie gras tourte, blackcurrant sauce

Lobster fricassee with spring vegetables

Yuzu granite

Roasted duck breast with seasonal vegetables and loquat sauce

or

Roasted A4 Wagyu filet Rossini style

or

Chef's Choice Meat Dish of the Day

Pistachio and morello cherry with raspberry sorbet

Coffee and small delicacies

**¥27,000**