

 Sera X J Ö R O

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01.02.26

Croustade, smoked tuna rilette, ginger condiment,
pomelo & sansho pepper

Tartelette, akami, citrus dashi jelly, wasabi

Tataki 'Miso cure', finger lime

Crudo, chutōro, tomato & yuzu vinaigrette, turnip oroshi,
wasabi scented olive oil, Kaluga hybrid caviar

Negitōro toast, kuki sesame, scallion, shiso & black winter truffle

Chawanmushi, akami, sauce of fermented fennel
with Grace Koshu, langoustine, toasted rice & nori

'Teriyaki' ōtoro, koshihikari rice, lemongrass & coconut velouté,
seared wild goose liver, wasabi & citrus

Sorbet, shiso, cucumber & lime, crème cru, sansho meringue

Our koji, Madagascan vanilla, Miyazaki yuzu
with nashi pear & ohitachi soy

Jelly, blood orange & aji-Amarillo

Ice cream sandwich



ZAKU

