

 Sera X J Ö R O

01.02.26

Tartelette of tartare, dashi jelly, Kaluga caviar

Croustade of confit & smoked cheek, wasabi, truffle

Japanese milk bread, proper butter, ponzu, Kyoto onion

Miso cured & flamed akami, negi onion & young ginger condiment

Crude of chutoro & A5 wagyu, Marmande tomato dashi,
wasabi scented olive oil & turnip oroshi

Chawanmushi, chutoro, wild garlic, truffle & ginger dashi,
crispy Kyoto rice

French toast; negitoro, shiso emulsion, katsuobushi

Seared otoro, koshihikari rice, wild Extremadura goose liver,
Amalfi lemon kosho & kinome

Sorbet of shiso & cucamelon's, crème cru & sansho pepper

Parfait of roasted sesame miso & kokuto,
Ohitachi soy caramel, yuzu

