



amuse-gueule

Komatsuna (Japanese mustard spinach) mousse

Komatsuna is boiled in consommé and pureed in a food processor together with boiling water. Arranged in a mousse by adding fresh cream and gelatin.

hors-d'oeuvre

Flan with champignon de Paris

Champignon de Paris mushrooms are sliced and slowly sautéed in butter for some time. Mineral water is added and the mix is boiled and puréed; a whole egg is then added and cooked in a steamer.

Please pour out the mushroom consommé and enjoy the genuine taste of mushroom

poisson

Queen snapper teppan-yaki style with Tapenade sauce

Garnished with the colors of basil oi

The skin-side of a sliced Okinawa fish – the “queen snapper” – is crisply grilled on a hot plate. For a pleasant scent, it is generously topped with “Tapenade sauce” made with the paste of black olives and anchovies, bread crumbs crunchily roasted with butter and finely shredded herbs.

With a pinch of olive oil with the scent extracted from basil.

granité

Pineapple granite

A sorbet for refreshing the palate. A pineapple-flavored frozen refreshment with the consistency of shaved ice.

Legume

Shima tofu and an assortment of vegetables including bitter melon and Urizun beans grilled in teppan-yaki style.

salade

Watercress salad

A generous portion of watercress grown in Okinawa Prefecture. With a French vinaigrette, simple yet representative of the philosophy and skill of the restaurant.

viande

Japanese black beef teppan-yaki, tenderloin or sirloin

The beef is served with seasonings of Shekwasha lemon ponzu vinegar, blended soy sauce, crystalline salt, and condiments of green spring onion shoots, wasabi and grated horse radish.

Please pick the seasonings and condiments of your choice.

garniture

Maamina and potherb mustard sautéed

Mamina = soybean sprouts and potherb mustard sautéed with garlic and soy sauce

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Garlic rice or white rice

Miso soup and pickled vegetables

dessert

Crepe gratin with chestnuts

Couverture glass