Off-Menu Live Seafood

On request 24 hours ahead
Please inquire with our manager

Private Events

Gourmet catering & Restaurant buy-outs
Please inquire with our manager

A Partager

Petit Plateau
for two

Prawn, Abalone
King Crab Legs, Lobster, Scampi
Trio of Sauces
¥688

Coquille Plateau
for the table

Ceviche, Caviar
King Crab, Lobster, Scampi
Oyster, Scallop, Prawn, Abalone
¥1,588

Hors D' Oeuvre

★ **Signature Caviar 'Cake'**
Superior Oscietra, Trout Roe
M9+ Tenderloin, Egg, Horseradish, Shallot, Caper
¥999

★ **Kingfish & Avocado Cru**
Basil, Pinenut, Truffle
¥188

Blue Crab & Baby Scallop
Mustard Aioli, Apple, Endive, Dill
¥228

House-Smoked Salmon
Eggs Mimosa, Toasted Rye Bread
¥188

Grilled Black Tiger Prawn
Lemon, Extra Virgin Olive Oil
¥198

★ **Foie Gras Crème Brûlée**
Tokaji Jelly, Baby Walnut, Seasonal Fruit
¥258

Traditional Escargot
Garlic, Butter, Parsley
¥198

★ **Frog Leg à la Moutarde**
Potato Fricassé, Chive, Dijon Mustard Velouté
¥158

Jamón Ibérico de Bellota 'Carrasco'
42 Month ~ 50 g
¥258

★ **Botan Ebi Cru En Brioche**
Toasted Brioche, Shellfish Butter
¥288

Salades et Soupes

Applewood-Smoked Chicken Salad
Hunan Lardon, Japanese Egg
Butter Lettuce, Iceberg, Endive
¥198

★ **Apple & Aged Comté Salad**
Micro Herb, Butter Lettuce, Endive
Green Goddess Honey-Lemon Vinaigrette
¥128

★ **Scampi & Roasted Tomato Soup**
Seafood Consommé, Vin Blanc, Lemon
Halibut, Seabass, Crab, Clam, Mussel
¥188

Porcini & Hen of Wood Soup
Truffle Duxelle, Thyme, Cream
Black Pepper Crouton, Candied Walnut
¥128

Coquillages

Seasonal Imported Mussel
Lime, Lemongrass, Basil
Coconut, Red Chili, Ginger
¥188

Clam au Vin Blanc
Garlic, Dry Vermouth, Tomato
Parsley-Butter, Lemon
¥168

Plats Principaux

★ **Oven-Roasted Dungeness Crab**
House Pepper Spice, Scallion
Garlic-Parsley Butter
¥788

★ **Butter-Poached Boston Lobster**
Spinach, Iberico Ham, Garlic-Chive Oil
Caviar, Lobster Bisque Sauce
¥498

★ **Pan Seared Icelandic Cod**
Romanesco, River Shrimp
Sauce Chimichurri, Mussel
¥358

Steak Frites
Usda Prime, Truffle Butter
Pommes Frites
¥588

★ **Hokkaido Scallop Vol au Vent**
Mushroom, Black Truffle
White Truffle Oil, Lemon
¥288

Halibut 'Barigoule'
Stewed Artichoke, Tomato
Vin Blanc, Clam
¥298

Herb-Crusted New Zealand Lamb
Braised Lamb Chop
Vegetable 'Jardinere'
¥368

Les Accompagnements

Pommes Purée
Crème Fraîche, Chive
¥68

Crab Roe & Black Pepper Noodle
Vin Blanc, Lemon, Cream
¥98

Pommes Frites
Truffle Aioli, Sea Salt, Parsley
¥68

Grilled Broccolini
Lemon, Harissa, Pumpkin Seed
¥68

Sautéed Spinach
Seaweed Butter, Almond, Garlic
¥68

Roasted Garlic Mushroom
Snow Pea, Herb Butter
¥68

Les Desserts

Da Hong Pao Crème Brûlée
Red Palm Sugar, Sablé Biscuit
¥88

★ **Signature Chocolate Mousse**
72% Chocolate, Whipped Cream
¥128

★ **Oven-Baked Madeleine (20 min)**
Strawberry Butter
¥88

House-Made Ice Cream
Almond, Coconut, Rice, Vanilla, Yogurt
¥88

Warm Apple Tart (20 min)
Almond Ice Cream, Caramel Sauce
¥88

Chocolate Soufflé (20 min)
72% Chocolate, Rice Ice Cream
¥88