

HALIBUT CURED IN GRILLED KOMBU  
Slightly poached cockles, fermented kohlrabi & dill

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CRASSOSTREA GIGAS  
Squid reduction, Lardo & horseradish

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LEMONSOLE & CUCUMBER  
Pickled lemons, cucumber, zucchini & cress

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GYOZA  
Lobster, wild garlic & stewed morels

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FERMENTED GEM SALAD  
Marcona almond milk, macadamia nuts & lemon thyme

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MEAT  
Rib fingers, black vinegar & fermented button mushrooms

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GOHAN  
Fried koshihikari rice, abalone, morels & olive oil

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KAKIGORI  
Shaved ice, rose hip, milk & cherries

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PETIT FOUR  
Miso fudge, yuzu & cacao nibs