

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