




Harvesting LOVE

5-COURSE MENU

\$188++ PER PAX | NON-WINDOW SEAT

Available on 13 to 14 February 2026

肴のクリード (SAKANA NO CRUDO)

Assorted sashimi crudo with shiso-infused tomatoes, flying fish roe, house-grown lime ponzu, and garden begonia.

フォアグラ最上 (FOIE GRAS MONAKA)

Crisp wafers filled with foie gras ganache, salmon roe, pickled daikon, shiso, and house-grown moringa, rich, elegant, and layered with farm-fresh complexity.

蟹茶碗蒸しとコロッケ (KANI CHAWANMUSHI & CROQUETTE)

Silky egg custard with spanner crab, Japanese white corn, and locally grown Yanagi Matsutake, a warm, umami-rich celebration of land and sea. Paired with a king crab and duo of Japanese sweet potato croquette, mixed with garden-grown sweet potato leaves and enhanced with yuzu kosho.

銀鱈炭焼き (GINDARA SUMIYAKI)

Char-grilled miso cod with cod bone dashi blanc, lemon myrtle oil, and locally grown seasonal mushrooms, a nose-to-tail, farm-to-table expression of umami depth.

OR

和牛炭火焼き (CHAR-GRILLED WAGYU)

Binchōtan-grilled wagyu with miso glaze, served with ponzu, yuzu kosho, and wasabi stem, savor each bite as you experiment with the different condiments.

OR

伊勢の白 (ISE NO SHIRO)

Poached spiny lobster in bisque blanc with lemon myrtle, grilled Momotaro tomato, and house-grown fennel, a refined harmony of ocean essence and garden brightness.

黒胡麻と薔薇 (BLACK SESAME & ROSE)

Black sesame mousse with rose gel, sesame sponge, dark chocolate leaf tuile, and raspberry sorbet.

All prices are subjected to 10% service charge & prevailing government taxes.