

1. Sakizuke

Small appetizer that should entertain the palate and make it curious to enter the world of Kaiseki tradition. (懐石 Kaiseki, meaning 'stone in the fold of the robe', from an ancient tradition of Buddhist monks who held back hunger pangs by inserting hot stones into the inner folds of their robe).

Slices of Marinated Octopus in Namban-su, A small spring garden represented by vegetables such as Crispy New Potatoes and Aubergines on the plate. Adding colour are Cabbage, Jackdaws and Dehydrated Egg Yolk. All wrapped up in Namban-su Sauce, composed of Soy Sauce, Rice Vinegar and Dashi, which is the sour note of the dish.

2. Owan

Steamed fillet of Hake, served with its broth obtained by slow cooking the skeleton and cheeks of the star fish to create a sumptuous soup.

Zuccnini Yellow, Asparagus and thin sheets of Carrot, steamed complete the dish. The almost invisible Lime Peel is entrusted with the aromatic note "Suikuchi".

3. Otsukuri

Elaborate sashimi where the care in the search for the highest quality raw materials and my passionate relationship with knives (they are really a part of myself) is manifested in the technical mastery of cutting each component, from the star fish to the very fine vegetables (ken) in combination. Such mastery becomes an essential ingredient of the dish.

Croaker, Scollop and Violet Prawn, in the company of seasonal vegetables Radicchio and Radish, all served on a Shiso leaf that gives fragrance to the dish and fresh Wasabi. Daikon petals macerated in Red wine vinegar symbolise the Cherry blossom, the absolute star of Spring in Japan.

In combination we find two Sauces : "Tsukuri-jouyu" composed of Soy Sauce, Shaded Mirin and Konbu Seaweed, steeping for at least 7 days at a controlled temperature, with a smooth flavor
"Ponzu" composed of Soy Sauce, Rice Vinegar, Yuzu juice, Katsuobushi and konbu Seaweed all macerating for at least 15 days at controlled temperature.



Spring Kaiseki menu

2025

4. Hassun

Composition where my vision of the current season: Spring.

Through these elements, I would like your senses to be metaphorically surrounded by the spring atmosphere of "Haru ranman": Spring in full bloom.

Gyusuki Slices of Piedmontese Fassona beef with spring onions, soy sauce and Mirin.

Unagi grilled and steamed Eel fillets, lacquered with reduced eel juices combined with Soy sauce and Mirin, with Bardana radice

Karaage Round sardinella previously marinated in fragrant soy sauce and fried.

Namasu Pear and Fennel Marinated in Soy Sauce and Rice Vinegar

5. Oshinogi

"Teuchi-Soba" Handmade buckwheat flour noodles served with raw Spring onion, Nori seaweed and "Soba Dashi" sauce.

6. Oshokuji

Rice steamed in "Hagama" (ancient traditional Japanese copper pot) scented with Mirin and Soy Sauce. The bed of grilled Scottish King Salmon, Aburaage (thin slices of fried tofu), Red cabbage and green beans will be blended with the Rice before your eyes.

Next we find "Otsukemono": Fennel, Konbu and Clementine Peel marinated, "Akadashi": Fine Red Miso Soup. This dish ends the menu as it has digestive properties.

7. Mizugashi

Matcha tea ice cream, served with Red beans (Azuki)