



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).

“Agedashi Tofu” Fried tofu with Red shrimp, accompanied by steamed purple cauliflower, and very thin sheets of Puntarella. Finally, the warmth of the Ankake sauce made from Soy Sauce, Dashi and Mirin will gently envelop every element present.

2. Owan

Steamed fillet of Grouper, served with its broth obtained by slow cooking the skeleton and cheeks of the star fish to create a sumptuous soup. Turnip Top and Prunus Flower Carrots (Ume-ninjin). Cedar 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.

Yellowtail, Cuttlefish and Violet Prawn, in the company of seasonal vegetables Radicchio and Daikon, all served on a Shiso leaf that gives fragrance to the dish and fresh Wasabi.

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, Katsubushi and konbu Seaweed all macerating for at least 15 days at controlled temperature.

4. Hassun

Composition where my vision of the current season: Winter. Vision represented by each element present and photographed through the white snow of the winter landscape (potato starch).

Grilled and steamed eel fillets, glazed with a reduction of eel juices, Soy sauce, and Mirin, served with Topinambur.

Sukiyaki: Thin slices of beef, Chinese cabbage, Romanesco and Cauliflower boiled with Warishita sauce (Mirin, Akazake, Soy sauce).

Fried Albacore in a crispy Karaage-style crust, and Komeko-age of Floured Anchovies with Rice Flour (Kome-ko) fried.

Namasu: Persimmon and Daikon marinated in Soy sauce and Rice vinegar



5. Oshinogi

Soba”Handmade buckwheat flour noodles, with cold “Soba Dashi” sauce, raw Spring onion, and seaweed Nori.

6. Oshokuji

Rice steamed in "Hagama" (ancient traditional Japanese copper pot) scented with Mirin and White Soy Sauce. The crispy small shrimp, Black cabbage, fresh Ginger will be blended with the Rice before your eyes.

Next we find "Otsukemono": Fennel, Konbu and Clementine Peel marinated, "Akadashi": Fine Red Miso Soup, aged in wood for 24 months, characterized by intense saltiness. This dish ends the menu as it has digestive properties.

7. Mizugashi

Hojicha ice cream (roasted green tea), Pink grapefruit complete the dish.