



MENU

Royal Albatross x Keyaki



前菜 2KINDS OF AMUSE-BOUCHE

Cauliflower Panna Cotta with Uni, Roasted
Paprika Balsamic

Octopus Carpaccio and Shiroebi with Yuzu
Sanbaizu, White Soy Sauce, and Yuzu-Kosho

叩き刺身 SEARED SASHIMI

Tataki Kanpachi (Amberjack)
with Sesame Ponzu Sauce

魚介料理 SEAFOOD

Quick Pan-seared Sous-vide Spiny Lobster
with Seasonal Japanese Vegetable, Bavaois,
and Umami Jelly

主食 MAIN

Roasted A4 Iwate Wagyu Sirloin with Wasabi
Mashed Potato, and Japanese Egg Yolk
Sukiyaki Sauce

甘味 DESSERT

Japanese Muskmelon, Homemade Wagashi,
and Matcha Mizu Chocolate

