

OMAKASA ZENSAI

HOT SHOT – chestnut & saishikomi
BEEF & UNAGI – wasabi & fennel
BALFEGO AKAMI – nori & tosakinori
NORWAY CRAB – kumquat
HOTATE – oystercress

SOURDOUGH BREAD

yuzu – rawmilik butter / wild herb tofu cream

OMAKASA KANMI

MONT BLANC – hibiscus
DIAMOND – honey / kalamansi
FUJISAN BREAD – yuzu
COCONUT – litchi

IKIGAI BEST OF 2024

UNSTUFFED ORGANIC FOIE GRAS *MABRE*

green shiso · shokupan · matsubadaki – in textures

BRETON SEABASS *KOBUJIME*

n25 kaluga caviar · saikyo miso · ponzu – vinaigrette

LOBSTER FROM HELGOLAND *KONFIED & GRILLED*

XO deluxe · hibiki · green papaya – sweet / sour

JAPANESE BLACK COD *SAGOHACHI*

dashibutter · codium seaweed · gillardeau oyster – pouched in the shell

KAGOSHIMA WAGYU A5 *BINCHOTAN BBQ*

dim sum · dashi – oxtail

tenderloin · jerusalem artichoke · perigord truffle - jus / foam

EXOTIC CUP

pink pitahaya · coconut

KAGAMI *NAMELAKA*

ukiyo · kaki & bitter orange · kombu – sweet

€ 325,-