



1. Sakizuke

Small appetizer that should entertain the palate and make it curious to enter the world of Kaiseki tradition. (懷石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).

Scampi on Asparagus, wrapped in delicate Cream of Asparagus and Dashi, with Rhubarb Cream and Dashi represented by the acid note of the dish. Fresh Shiso and radishes add a harmonious balance. Daikon petals infused in the rhubarb sauce symbolise the Cherry blossom, the absolute protagonist of Spring in Japan.

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. Rapini, Red Shrimp and meticulous cutting of the carrot 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.

Turbot, Tataki of Palamita and Violet Prawn, in the company of seasonal vegetables Carrots and Violet Carrot, 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 dedicated to Palamita Tataki.

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 the "*Hanami*": blooming cherry trees paint the landscape with a pink palette (powder of Rhubarb, and powder of Peas).

Grilled scallop with a broccoli top inside accompanied by a mild cream of the same with the addition of Dashi

Fried Swordfish in a crispy Panko (Japanese breadcrumbs), combined with Cherry Blossom Salt

Grilled and steamed Eel fillets, lacquered with reduced eel juices combined with Soy sauce and Mirin, with new potatoes

Raw squid laid on a bed of agretti accompanied by a geleé of Tosazu (composed of Soy Sauce, Rice Vinegar and Dashi).



5. Agemono

Fried fresh European Hake floured with Kome-ko (Rice flour) laid on a carefully prepared toasted white Sesame sauce, and Hop shoots.

6. Oshokuji

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

Next we find "Otsukemono": Fennel marinated in Soy Sauce and Rice Vinegar and "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

Genmai-cha ice cream, (Green tea with roasted brown rice), presented with Strawberry. Sesame complete the dish.