



LES SIGNATURES

¥ 34,000

Seared sea scallop, nanohana and gold caviar
Eel confit with leek consommé and crushed nasturtium

Cauliflower lightly gratinated with Grande Garde Comté, hay emulsion

Hirame, artichokes and marinated shellfish
Lightly smoked blue lobster from Cotentin,
shogoin daikon and Buddha's hand

Beef in the fireplace, green cabbage and soft spices

Honey from Higan mountain, lemon & olive oil
Chocolate from Alain Ducasse Manufacture in Tokyo



LES PRÉMISSSES

¥ 24,000

Using ingredients from Kyoto and all Japan,
let the chef guide you for a 6 dishes menu,
which represents the very essence of his cuisine.



Tutuni
MUNI ALAIN DUCASSE

ALL PRICES ARE SUBJECT TO AN ADDITIONAL 15% SERVICE CHARGE