

3 Courses Menu

Menu concept

『“玉響(たまゆら)の木枯らし”
～Momentary winter wind』

Prologue.バリ島からのイマジネーション～Imagination from Bali

- ①Rice cracker made with Rause kelp topped with espuma
- ②Royal of bouillabaisse with flavor of aioli
- ③Deep fried squid's brioches

Scene1.黄金律～1:1.618

Golden ratio～1:1.618

Civet of Ise shrimp

Scene2.審美眼～Aesthetic sense

Wagyu beef and sea urchin with Wasabi flavor

Scene3.幸味～共通語

Flavor of Happiness ～Universal Language

Seasonal fruit fragrant with roses,
White sesame ice cream
Sesame condiment

Screenwriter by

HIDEAKI NAGAYA

Special Thanks to Great farmer

IDR. 1.300.000++/Person

5 Courses Menu

Menu concept

『“玉響(たまゆら)の木枯らし”
～Momentary winter wind』

Prologue.バリ島からのイマジネーション～Imagination from Bali

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Scene1.黄金律～1:1.618

Golden ratio～1:1.618

Civet of Ise shrimp

Scene2.継承～食文化

Inheritance Food culture

Nagaya's style sashimi, yuzu flavor

Scene3.追憶～プルースト

Reminiscence ~Proust

Kelp soup with tempura

Scene4.審美眼～Aesthetic sense

Wagyu beef and sea urchin with Wasabi flavor

Scene5.幸味～共通語

Flavor of Happiness ~Universal Language

Seasonal fruit fragrant with roses,
White sesame ice cream,
Sesame condiment

Screenwriter

HIDEAKI NAGAYA

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IDR. 1.875.000++/Person