

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

A culinary experience seasoned with intuition and finesse by Chef Mitsuru Konishi.

DEGUSTATION

This menu requires participation of entire table

Amuse Bouche

Hokkaido Botanebi, Cauliflower,
Crustacean Jelly, Kristal Caviar
(Hokkaido Sea Urchin +180)
*Lamiable, Grand Cru, Souffle d'étoiles,
Extra Brut, France NV.*

Ezo Abalone, French Barley Risotto, Seaweed
*Kurumazaka Junmaishu,
Wakayama, Japan 車坂 純米酒 90ml*

Amadai, Clams, Zucchini, Buillabaisse Sauce
Albariño, Rías Baixas, O Fillo da Condesa, Spain 2019

Challandaise Duck, Kabu Turnip
*Château Grand Pey Lescours, St. Émilion Grand Cru,
Bordeaux, France 2011*

Or

Ping Yuen Chicken, Lotus Foie Gras Rice
(Requires participation of entire table and with additional charge)
*Gevrey-Chambertin, 1er Cru Moniales,
Domaine Varoilles, Burgundy, France 2014 (+150)*

Rose, Raspberry Saint Honoré
*Riesling, Spätlese, Weingut F. Richter, Brauneberger,
Juffer-Sonnenuhr, Mosel, Germany 2017*

Citrus Madeleine

1,480 *Per Person*
Wine Pairing + 760