

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 N.V.

Homemade Tagliolini, King Crab, Salmon Roe
(White Truffle +680)

Kurumazaka Junmaishu, Wakayama, Japan 車坂 純米酒 90ml

Amadai, Clams, Zucchini, Bouillabaisse Sauce

Albariño, Rías Baixas, O Fillo da Condesa, Spain 2019

Racan Pigeon and Foie Gras Wellington, Fig Chutney

*Cabernet Franc, Clau de Nell by Anne Claude Leflaive,
Loire, France 2014*

Or

Ping Yuen Chicken, Lotus Foie Gras Rice
(Requires 50 Minutes and with additional charge)

*Gevrey-Chambertin, Vieilles Vignes,
Geantet-Pansiot, Burgundy, France 2013 (+150)*

Rose, Raspberry Saint Honoré

Cuvee Auslese, Kracher, Burgenland, Austria 2017

Citrus Madeleine

1,480 Per Person
Wine Pairing + 760