

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

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

Enhancement

(Hokkaido Sea Urchin +180)

(Winter Black Truffle +320)

DEGUSTATION

Amuse Bouche

Champagne Drippier, Carte d'Or, Brut, France NV

Kawahagi Kimo Ponzu, Dekopon Mandarin, Tosazu Jelly, Kristal Caviar

Sake Kurumazaka Junmaishu, Wakayama, Japan

Yunnan Fresh Morel Mushroom, Langoustine, Celery Espuma, Herbs Foam

Pinot Grigio, Sivi, Movia, Slovenian 2017

Hida Beef Strip-loin, Shungiku, Egg Yolk Dashi

Chablis, 1er Cru Fourchaume, Domaine Sébastien Damp, France 2017

Brittany Turbot, Sugar Peas, Dugléré Sauce

Pyrenees Baby Lamb Rack, Braised Shoulder Pastilla, Green Asparagus Comte

La Reserve de Louis, St. Émilion Grand Cru, Bordeaux, France 2011

Or

Kagoshima Pork, Parsley Viennoise, Pumpkin Purée

Gamay, Chiroubles, Domaine de la Grand' Cour, Beaujolais, France 2017

Pear William, Mochi, Amazake Ice Cream

Cuvee Auslese, Kracher, Burgenland, Austria 2017

Petit Four

1,880 *Per Person*

Wine Pairing + 880