

menu “Taste of MOSS”

Dinner 6800

amuse

Egg flan with “bouillon de legumes” sauce

appetizers

“SHOKADO-9” 9 dishes with chef’s favorites

main dish

Today’s meat dish

< or >

"CROSS-burg" kampo-beef hamburg steak
with foiegras filling, black truffle sauce (+1,000円)

finishing

Today’s ‘’ dish

after meal

Today’s dessert

menu “Inspiration”

Dinner 9800

amuse

Egg flan with “bouillon de legumes” sauce

appetizers

“SHOKADO-9” 9 dishes with chef’s favorites

2nd appetizers

Chef’s special dish

fish

Today’s fish dish

meat

Today’s meat dish

< or >

"CROSS-burg" kampo-beef hamburg steak
with foiegras filling, black truffle sauce (+1,000円)

finishing

Today’s ‘’ dish

after meal

Today’s dessert

menu “Dear Artisan”

Dinner 18000

amuse

Egg flan with “bouillon de legumes” sauce

appetizers

“SHOKADO-9” 9 dishes with chef’s favorites

2nd appetizer

Chef’s special dish

special

Roasted ‘MOSS’ abalone with butter and parsley

fish

Stir-fried lobster with salted malt, citrus flavor

meat

Grilled kampo-beef filet with spiced soy sauce

finishing

Rice noodle with crab and caviar

after meal

Please choose your favorite dessert.

- Tomato compote, litchi confit, vanilla ice cream
- Mango parfait, spiced meringue, lemongrass mousse