

# menu “Taste of MOSS”

4 plates 6,800

We also offer pairings that match your cuisine.

## appetizers

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

## main

Please choose your favorite main dish.

- Today’s fish dish | chef’s choice
- Roasted Kumejima red chicken | Américaine sauce
- “Ohmi” Duck | shredded vegetables | khao ya pin | port wine sauce
  - Lamb Tandoori | Spices | Tomato chili sauce (+ ¥500)
- “CROSS-burg” kampo-beef hamburg steak | foie gras (+ ¥1,000)
- Grilled kampo-beef filet | black garlic and chicory (+ ¥2,000)

## finishing

Please choose your favorite finishing.

- Kampo-pork | turmeric | chilled tantan noodles
- Mapo tofu, sausages and tomato, with turmeric rice
  - Special soy sauce ramen | bouillon de legumes

## dessert

Please choose your favorite dessert.

- Tomato compote | lychee jam | vanilla ice
- Mango parfait | meringue with spices | lemongrass mousse
  - Chinese herbal egg pudding | burnt butter sauce

\*Please note that some menus may change depending on natural conditions, purchasing, and chef availability.

A service fee will be charged.

# menu “Inspiration”

6 plates 9,800

We also offer pairings that match your cuisine.

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

2<sup>nd</sup> appetizer Chef’s special dish

fish \*Please choose your favorite fish.

- Today’s fish dish | chef’s choice
- Abalone | chopped parsley, garlic, and breadcrumbs (+¥2,000)

meat \*Please choose your favorite meat.

- Roasted Kumejima red chicken | Américaine sauce
- “Ohmi” Duck | shredded vegetables | khao ya pin | port wine sauce
- Lamb Tandoori | Spices | Tomato chili sauce (+¥500)
- “CROSS-burg” kampo-beef hamburg steak | foie gras (+¥1,000)
- Grilled kampo-beef filet | black garlic and chicory (+¥2,000)

finishing \*Please choose your favorite finishing.  
If you would like 2 or more dishes, an additional ¥800 will be charged.

- Kampo-pork | turmeric | chilled tantan noodles
- Mapo tofu, sausages and tomato, with turmeric rice
- Special soy sauce ramen | bouillon de legumes

dessert \*Please choose your favorite dessert.

- Tomato compote | lychee jam | vanilla ice
- Mango parfait | meringue with spices | lemongrass mousse
- Chinese herbal egg pudding | burnt butter sauce

\*Please note that some menus may change depending on natural conditions, purchasing, and chef availability.  
A service fee will be charged.

# menu “Dear Artisan”

7plates 18,000

We also offer pairings that match your cuisine.

## appetizers

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

2<sup>nd</sup> 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

Kampo-pork | turmeric | chilled tantan noodles

## dessert

Please choose your favorite dessert.

- Tomato compote, litchi confit, vanilla ice cream
- Mango parfait, spiced meringue, lemongrass mousse
- Chinese herbal egg pudding | burnt butter sauce

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A service fee will be charged.

\*This course must be reserved two days in advance.