

# menu “Taste of MOSS”

6800

5plate

We also offer pairings that match your cuisine.

## amuse

Egg flan with “bouillon de legumes” sauce

## appetizers

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

## main dish

Please choose your favorite main dish.

- Today’s fish dish | Chef’s choice
- Roasted Kumejima red chicken | Américaine sauce
- Lamb Tandoori | Spices | Tomato chili sauce (+¥500)
- “CROSS-burg” kampo-beef hamburg steak | Foiegras (+¥1,000)
- Grilled kampo-beef filet | Black garlic and chicory (+¥2,000)

## finishing

Today’s finishing

## dessert

Today’s dessert

You can order a la carte.

Abalone | Chopped parsley, garlic, and breadcrumbs (+¥2,500)

# menu “Inspiration”

9800

7plate

We also offer pairings that match your cuisine.

amuse Egg flan with “bouillon de legumes” sauce

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

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

fish Please choose your favorite dessert.

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

meat Please choose your favorite dessert.

- 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 | Foiegras (+¥1,000)
- Grilled kampo-beef filet | Black garlic and chicory (+¥2,000)

finishing Please choose your favorite dessert. <If you would like 2 or more items, an additional 800 yen will be charged.>

- Turtle extract and cappellini | clam jelly | grated citrus fruits
- Mapo tofu, sausages and tomato, with turmeric rice
- Special soy sauce ramen | bouillon de legumes | homemade char siu pork

dessert Please choose your favorite dessert.

- Tomato compote | Lychee jam | Vanilla ice
- Mango parfait | Meringue with spices | Lemongrass mousse

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

A service fee will be charged.

# menu “Dear Artisan”

18000

8plate

We also offer pairings that match your cuisine.

## amuse

Egg flan with “bouillon de legumes” sauce

## 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

Rice noodle with crab and caviar

## dessert

Please choose your favorite dessert.

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

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