

[Attention]

We only offer pre-fixed menu. Since we use local seasonal products, it changes every half month.
Please note that depending on the market, it may not always be the dish displayed. Apology for the inconvenience.

[お客様へ]

当店はコース料理のみの提供となります。地の季節物を使う為、半月毎に内容が変わりますが、仕入れの関係上、必ずしも表示されている料理とは限りませんので、予めご了承ください。

Spring Menu #2 (15/03-02/04/2023)

=== MENÚ URIBOU ===

Our full-course. Available all day.

65,00€ with VAT and Water included.

Welcome snack of day

本日のウェルカム・スナック

Japanese salad of canola flower and octopus

菜の花とタコの和え物



Bamboo shoot and Brussels sprouts with basil-miso

筍と芽キャベツのバジル味噌



Suri-nagashi (cream) of horse mackerel and Sato-imo (Edo potato)

里芋と鰯のすり流し



Skrei saikyo-zuke (wild Norwegian cod), candied kumquat

スクレイ鱈の西京漬け、金柑蜜煮



Soft-shell crab with egg cooked at low temperature

ソフトシェルクラブの温玉添え



Kaisen Chirashi-zushi (assorted sashimi on sushi rice)

海鮮ちらし寿司 (赤出し付き)



Pear, almond and yogurt dessert

洋梨とアーモンドのデザート

