

BUSINESS LUNCH

2 Courses | 325 per person

3 Courses | 475 per person

Pick any two: Starter, Main, Dessert

—or—

Pick all three: Starter + Main + Dessert

HAMACHI

Hay-smoked hamachi sashimi, cucumber, sea buckthorn ponzu, crown dill

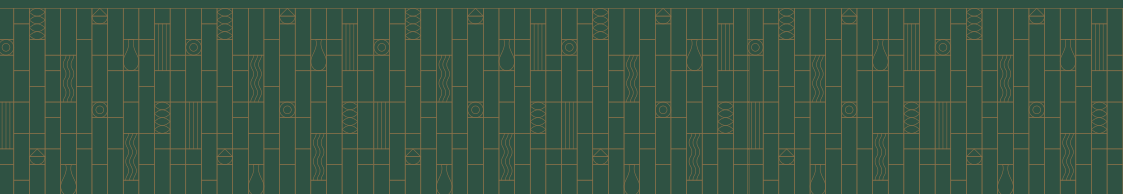
WEEKLY SPECIAL

Choose from the weekly specials available on-site

PURIN

Traditional Japanese crème caramel

**Three weekly specials available each week (fish, meat, vegetarian).*



TAK LUNCH EXPERIENCE

855 per person

The same menu is served for the whole group.

SNACKS

Fresh oyster, ponzu mignonette, kizami

Mushroom parfait on shokupan, pickled chanterelles and porcini powder

BEEF TARTARE

Hand-cut beef tartare, negi shio, bonito aioli, rayu, nori crisp

COD LOIN

Served with charred broccoli, lobster sauce, yuzu kosho

CLOUDBERRY

Cloudberry Sorbet, whipped panna cotta, shiso, roasted almonds

*Coffee and mineralwater included