

Chef's Table Discovery Experience
Tsudoi Dining Room

Caramel Sweet Yaki

Lotus root | Mozzarella | Bonito Flakes

Abalone Custard Pudding

Chestnut | Maitake | Pink Oyster Mushroom

Signature Choux

Japanese Organic Egg | Caviar

Tuna & Scallop Tartare

Shiso | Goma

Fromage Blanc | Cured Egg Yolk

Kani Pumpkin Croquette

Guanciale | Chili Oil | Broccoli

Roasted Iwate Beef Ratatouille Tarte

Zucchini | Nasu | Tomato | Potato | Basil

Muscat & Nagano Purple

Gin Jelly | Mascarpone

Mint & Cucumber

Satsuma-Imo Mont Blanc

Sweet potato | Hojicha | Kokuto

Fig

Red Wine | Earl Grey | Mint Jelly