

# PIERRE GAGNAIRE TOKYO

## Rock oyster

Poached, champagne jelly and acidulated yellow melon, rocket shoots

Ice cream / iced banana / scallops tartare

Crab meat "kegani" / celery branch / corn; turnip consommé and horseradish

Abalone to the diable sauce; iodized potato purée, cherry tomato and watercress salad

Seared ainame; cuttlefish aoriika / chorizo / edamame,

Cream of mussel and saffron

Egg « Nagoyako-chin » to the black truffle of Australia;

Chicken supreme cubes coated with Albufera sauce, onion fondue and green lentil gnocchi

Veal rib roasted in the vadouvan, Saint-Nectarine and girofle; sea urchin tongue

## Les desserts de Pierre Gagnaire

### PIERRE

¥22,000

Oyster | Abalone | Ainame | Veal | Desserts | Mignardises | Coffee or tea

### PIERRE GAGNAIRE TOKYO

¥30,000

Oyster | Crab | Abalone | Ainame | Black truffle | Veal |

Desserts | Mignardises | Coffee or tea

### WINE PAIRING

¥15,000

If you desire, Yatabe san our sommelier, can recommend you to pair this menu with a premium selection of wines.