

2017 AN DINING Christmas Premium Menu



AN Dining Premium Pairing Drinks +8,000

entree

Kutchan Danshaku potato soup with white truffle oil and fresh black truffle slices 3 kinds of tartare, tuna&Baeri caviar, salmon&salmon roe, flounder&flounder roe

Akkeshi Oyster Chawan-mushi and oyster form with fresh sea urchins

Hokkaido wild Taraba crab tempura with 3 style salt

main

(please select from the following option)

Butter sautéed Otaru Fugu, crouton, daikon & tomato confit

A5 Shiretoko wagyu sirloin steak, eggplant puree and sautéed Hokkaido mushrooms

rice and soup

steamed organic rice with grilled Kinki cod miso soup

dessert

(please select from the following option)

1

Chocolate fondant, green tea ice cream, red bean puree and strawberries 2

Santa's hat raspberry jelly center, Sansho-pepper mousse, glazed with red chocolate, topped with French meringue hat