

## THE JADE ROOM

“The Jade Room has been curated from mother nature and her seasons, whilst incorporating Japanese culture and traditions.

Celebrating the versatility and expressiveness of these cultures yet pushing the boundaries further to deliver a fusion of contemporary Japanese and Western influenced dishes, prepared using refined cooking techniques.”

Tom Aikens

### FOUR COURSE LUNCH

Hokkaido asparagus, oxalis, curds, tonburi, caviar

北海道産アスパラガス、オキザリス、カード、とんぶり、キャビア

Grouper, white asparagus, ginger, kinjiso

青羽太、ホワイトアスパラガス、新生姜、金時草

Yoichi Kitajima pork loin, turnip, Kaga cucumber

余市北島豚、加賀きゅうり、かぶ

Yoichi Cherry, sweetened tofu, peanut

余市産さくらんぼ、豆腐、ピーナッツ

11000

Sommelier Yoichi wine selection to pair with the 4 course lunch

13000

Price includes 15% service charge and consumption tax.  
表記料金には消費税とサービス料15%が含まれております。

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## FIVE COURSE DINNER

Yoichi sea urchin, peas, mitsuba

余市産雲丹、エンドウ豆、三つ葉

Yoichi mussel dashi, celery, Kitajima pork

余市産ムール貝、セロリ、北島豚

Hokkaido asparagus, oxalis, curds, tonburi, caviar

北海道産アスパラガス、オキザリス、カード、とんぶり、キャビア

Grouper, white asparagus, ginger, kinjiso

青羽太、ホワイトアスパラガス、新生姜、金時草

Yoichi Kitajima pork loin, turnip, Kaga cucumber

余市北島豚、加賀きゅうり、かぶ

Honeyed corn cream, lemon thyme

ハニーコーンクリーム、レモン、タイム

Yoichi Cherry, sweetened tofu, peanut

余市産さくらんぼ、豆腐、ピーナッツ

18000

Sommelier Yoichi wine selection to pair with the 5 course dinner

13000

Price includes 15% service charge and consumption tax.  
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