



CURATE

COLLABORATION MENU
with Chef Shinya Otsuchihashi

AMUSE BOUCHE

FOIE GRAS PATE
SANSHO PEPPER/SEABUCKTHORN JELLY

EGG SOUFFLÉ
KALUGA QUEEN CAVIAR

ABALONE
POTATO/MUSHROOM
By Chef Shinya Otsuchihashi

KAMO NANBAN
DUCK/SOBA/POIREAU
By Chef Shinya Otsuchihashi

SNICKERS
PEANUTS/DULCE

5-Course Menu \$168
with Wine Pairing at \$118