

Allē Lounge NO 66

YAMAZAKI 55 YEAR TASTING MENU

CHAWANMUSHI

Osetra Caviar, Chive Blossoms

KUSHHI OYSTER

Leche de Tigre, Yuzu Pearls, Chili

BLUEFIN O-TORO TATAKI

Passion Fruit, Black Garlic, Ikura

COLD SOBA

White Truffle, Mizunara Whiskey Barrel Aged Shoyu

UNI TEMPURA

Enoki, Perilla Leaves, Ponzu

BEEF MARROW

Foie Gras, Chocolate Mole, Beef Tartar, Quail Egg

UZURA

Stuffed Quail, Forbidden Rice, Black Berry
Fried Leeks, Lotus Tea

TOKUSHIMA WAGYU STRIPLOIN

Okinawa Potato, Bordelaise

CARAMEL RED APPLE

Vanilla Mousse, Yamazaki Caramel Butter
Oat Streusel, Cranberry Custard, Micro Sponge