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**americanroom**

*MONTHLY CHEF'S COURSE*  

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*"NAGATSUKI-KANNATSUKI"*

12,000

**I**

**New Zealand Ora King Salmon Confit**  
frozen shine muscat, turnip, belgian endive,  
house-crafted salmon roe

**II**

**Sweet Potato and Mushroom Salad**  
grilled kinka pork belly, fall fruits dressing

**III**

**"Hamo" Conger Pike Dashi Soup**  
sudachi lime, rice crackers

**MAIN**

served with cheese-stuffed fried zucchini flower  
and achiote-pomegranate sauce

**Double R Ranch Strip Loin**

*or*

**Akita Jidori Galantine**

*or*

**Spanish Mackerel**

**DESSERT**

**Chestnut Mont Blanc**  
caramel nuts, murakami micro shiso herb

All prices include 10% consumption tax.