

# K Ō E N

## CHEF TASTING MENU

### ROSETTBAKKELS

Shrimp, Horseradish, Caviar

### HEIRLOOM TOMATOES

Ponzu, Chia, Wakame, Furikake

### TUNA

Otoro, Daikon, Umeboshi, Strawberry, Ginger, Cultured Cream

### HAMACHI

Ponzu, Thai Dashi, Tahini

### ROBOTTA GRILLED CHICKEN

Teriyaki, Leek, Romesco, Asparagus

### SCALLOP

XO, Carrot, Squid

### PLÄTTAR

Kimchi, Seaweed, Soft Shell Crab, Lao Gao Ma

### YUZU

Pain d'Épice, Pollen

### WAGYU BEEF

Striploin, Brown Butter, Potato, Root Vegetables, Ashes, Truffle Jus

### TERROIR

Green Tea Moss, Beet, Straciatella, Kiwi, Raspberry

### FAREWELL TREATS

288 USD Per Guest\*

*\*All prices are in USD and are subject to Service Charge and applicable taxes.*