

Lunch Course

From noon to 2:30 pm

MONACO

6,500 yen

Available from 3 March to 2 June 2026

Romaine lettuce salad with Japanese style soft boiled egg and cured ham

Seasonal Soup

Herb-crusted sea bream with sauce gribiche and spring vegetables

Matcha and white chocolate mousse

Coffee or Tea

Prices are inclusive of service charge and tax.
For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.

Lunch Course

From noon to 2:30 pm

NICE

8,500 yen

Available from 3 March to 2 June 2026

Romaine lettuce salad with Japanese style soft boiled egg and cured ham

Seasonal Soup

Herb-crusted sea bream with sauce gribiche and spring vegetables

Sautéed veal loin with cured ham and sage

Matcha and white chocolate mousse

Coffee or Tea

Prices are inclusive of service charge and tax.
For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.

Lunch Course

From noon to 2:30 pm

CANNES

10,000 yen

Available from 3 March to 2 June 2026

Romaine lettuce salad with Japanese style soft boiled egg and cured ham

Seasonal Soup

Herb-crusted sea bream with sauce gribiche and spring vegetables

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Matcha and white chocolate mousse

Coffee or Tea

Prices are inclusive of service charge and tax.
For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.