

## STARTER

Sweet shrimp, cauliflower, radish, onion sprout 甘海老、カリフラワー、ラディッシュ、オニオンズプラウト	4800
Notokko shiitake, Taka farm celeriac のとっこしいたけ、高農園 根セロリ	2900
Fukuoka Yuba, new potato, green bean, green pea, miso 福岡 湯葉、新じゃが、インゲン、グリーンピース、味噌	2600
Bigfin reef squid, Saga new onion アオリイカ、佐賀 新玉葱	3600

## MAIN

Kirishima black pork, new burdock, fermented cabbage 霧島黒豚、新牛蒡、発酵キャベツ	6500
Beef short rib, red onion, manganji pepper, horseradish ビーフショートリブ、赤玉ねぎ、万願寺唐辛子、ホースラディッシュ	8500
Wagyu beef, red eggplant, new burdock 和牛、赤茄子、新牛蒡	12000
Spanish mackerel, chrysanthemum greens, red eggplant 鯖、春菊、赤茄子	6000
Brassica, black garlic, truffle アブラナ、黒ニンニク、トリュフ	3800

## DESSERT

Bitter chocolate, Chiba peanut, aged caviar ビターチョコレート、千葉 ピーナッツ、キャビア	2200
Kumamoto Amanatsu citrus, Japanese sansho pepper, rosemary 熊本 甘夏、山椒、ローズマリー	2600
Elderflower, Crea farm olive oil, sake エルダーフラワー、クレアファームオリーブオイル、酒	2400

The Jade Room has been curated from mother nature and her seasons,  
whilst incorporating Japanese culture and traditions.

Celebrating the versatility and expressiveness of these cultures yet pushing the  
boundaries further to deliver a fusion of contemporary Japanese and Western  
influenced dishes, prepared using refined cooking techniques.

Tom Aikens, Chef Partner

#### FOUR COURSE

Fukuoka Yuba, new potato, green bean, green pea, miso  
福岡 湯葉、新じゃが、インゲン、グリーンピース、味噌

Spanish mackerel, chrysanthemum greens, red eggplant  
鯖、春菊、赤茄子

Kirishima black pork, new burdock, fermented cabbage  
霧島黒豚、新牛蒡、発酵キャベツ

Kumamoto Amanatsu citrus, Japanese sansho pepper, rosemary  
熊本 甘夏、山椒、ローズマリー

7500

Sommelier discovery wine selection to pair with the 4-course lunch  
Add 8500

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FIVE COURSE

Fukuoka Yuba, new potato, green bean, green pea, miso  
福岡 湯葉、新じゃが、インゲン、グリーンピース、味噌

Spanish mackerel, chrysanthemum greens, red eggplant  
鱈、春菊、赤茄子

Kirishima black pork, new burdock, fermented cabbage  
霧島黒豚、新牛蒡、発酵キャベツ

Nagasaki Loquat, shochu, yogurt  
長崎 枇杷、焼酎、ヨーグルト

Kumamoto Amanatsu citrus, Japanese sansho pepper, rosemary  
熊本 甘夏、山椒、ローズマリー

9800

Sommelier discovery wine selection to pair with the 4-course lunch  
Add 8500