



TOHYO 3024

To book your evening, please contact ny.eve@miss-ko.com

TO START...

GLASS OF CHAMPAGNE (12CL)

ROBUSUTA

Lobster and truffle oil sushi, fresh truffle shavings

STARTERS

TSUNAKYANDI

Red tuna candy, teriyaki sauce with yuzu and sesame, vegetable pickles, ginger and lemongrass gel

ROBUSUTA NO RABIORI

Lobster fried ravioli, light flavored bisque with coconut milk

SAMONGURABURAKUSU

Label Rouge salmon gravlax, beet condiment, yuzu, raspberry, caviar, lemon basil micro-sprouts

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DISHES

HOTATE

Snacked scallops, wasabi tonka citrus sauce, lemon caviar, creamy sand carrot and steamed broccolini

ANGASU TATAHI

Thinly sliced « Angus » beef tataki, truffle mashed potatoes, miso caramel, foie gras candy with sesame, grated fresh truffle

HOTEI HOGEN

*Ko-Tei platter, assortment of our best rolls, salmon and caviar nigiris, sea bream nigiris with bottarga cream, tuna nigiris with truffle.
28 pieces to share for 2*

DESSERTS

PARIS-TOKYO

Creamy black sesame mascarpone, raspberry and yuzu gel, black sesame praline

HUBIHO

Passion fruit, coconut and raspberry light mousse, yuzu, sparkling sugar and red fruits

MOCHI-MOCHI

Assortment of our best mochis: mango, passion, chocolate-coconut, cherry blossom, raspberry with candied pineapple with five flavors, grated kaffir lime, shizo shoots

COFFEE OR TEA