

Typhoons whip the shore

The full moon presides, nobly

Artists pay respect.

With the Japanese summer passing languidly into fall, Chef André Chiang handpicks a superlative selection of ingredients - each sourced at the height of its season, from the region where nature cradles it to perfection.

Omakase. Carte blanche.

Be surprised as Japan's finest ingredients meet French nouvelle flair.

7 courses at \$240++ per person

9 courses at \$300++ per person

Service charge and government taxes apply



J A A N P A R A N D R É

MENU DEGUSTATION

宮古島ドラゴンフルーツの蕾（沖縄）

Dragon Flower Bud from Miyakojima, Okinawa

A budding beauty. Lush green petals yet to be unfurled safeguard a tender core of fresh, grassy flavours.

銀聖（日高山脈・北海道）

Ginsei & Ginsei Ikura from Hidaka Oki, Hokkaido

The 'Silver God' of all salmon breeds; sought after for its exceptional size, glistening silver skin and high fat content. Each fish is tagged with a serial number and its own certificate of authenticity, and only 3 percent of Hidaka's salmon catch weighing above 3.5kgs are eventually awarded the Ginsei trademark.

No female fish can be sold as 'Ginsei'; only their roe can take on the coveted grade.

呼子のいか（佐賀）

Ika from Yobuko, Saga (Kyushu)

Squid is one of the most important seafood ingredients to the Japanese, which consumes over half of the world's ika catch. This long, lean species is a must-eat seasonal produce – a favourite aki no mikaku or 'autumnal delicacy'.

赤座海老 / 伊豆 駿河湾 静岡

Akaza Ebi from Izu Suruga Bay, Shizuoka

'Sunken treasure' from Japan's deepest bay; hauled up to the light from 200 to 400 meters below sea level. Only available from September to May each year, Akaza Ebi is counted amongst the world's most expensive ebi catches and prized for its prominent flavour.

大間の鮫（青森）

Maguro from Oma, Aomori

Tsukiji Market's 'black diamond'; fattened on sardine, sanma and squid – a gluttonous diet delivered to the whirling Tsugaru Channel by colliding currents from the Pacific Ocean and Japan Sea. Each fish is baited by a lone fisherman, steering his ippon zuri – single-hook hand-line – boat in the seasonal Autumn chill.

函館雲丹（北海道）

Uni from Hakodate, Hokkaido

Japan's most precious crop of sea urchin is found at Hakodate port, where the best catch is sold out even before dawn's first light. Ezobofun uni – deep orange in colour – is strong in flavour, sweet and very creamy. The paler 'Shiro uni' – Kitamurasaki uni – is more elegant; a delicacy savoured by connoisseurs.

加太の真鯛（和歌山）

Madai from Kata, Wakayama

A shimmering, rosy hue makes this Japanese red snapper – also called 'true snapper' – a symbol of good luck in Japan. Madai meat is firm and sweet – from swimming through the Kitan Channel's strong currents and feeding on shellfish and abalone nurtured with wakame. Early autumn sees the best chance of catching these fast-moving madai.

万願寺唐辛子（舞鶴・京都）

Togarashi from Manganji, Kyoto

A soft, sweet green pepper so adored by Manganji (Mangan Temple) monks that it was not allowed for sale outside Japan until 15 years ago. Togarashi holds the distinction of being the first kyo yasai or 'Kyoto traditional vegetable' named by the Kyoto government.

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鹿児島和牛

Wagyu *from* Kagoshima, Kyushu

Raised primarily in the Kinki and Chugoku regions; fattened on sweet potato and the strained lees of shochu spirit. The resulting wagyu beef is so highly marbled, even fine threads of fat line its lean meat.

クラウンメロン (静岡)

Crown Melon *from* Shizuoka

The crowning glory of Shizuoka prefecture, farmed in sophisticated green houses with pre-steamed, bacteria-free soil fine-tuned to optimise the production of sublimely succulent, aromatic and sweet fruit. Each tree produces only one crown melon per year.

ニューピオーネ (岡山)

New Piōne *from* Okayama

Purple-black pearls of juicy sweetness; cultivars of the famed Kyoho and Cannonball Muscat grapes. Each New Piōne plant produces some 2000 grapes after flowering, but just 35 grapes – in a single bunch – will survive the meticulous pruning process. Each vine leaf is spread out and angled toward the sun, resulting in fruit that is nourished by copious amounts of sunshine.

Service charge and government taxes apply

