



KUNSEI KITCHEN

STORY



岐阜県で育った浅野シェフは、素材の良さを重視し
自然の恵みを生かす料理哲学を確立してきました。

長年にわたり町場のレストランや5つ星ホテルで統括料理長を務め、
クラシックな技法に現代的な手法を取り入れた料理を手掛けています。

「食材の旬」と「料理の旬」を大切にし、
素材を最大限引き出す調理法や味付けで美味しい食事体験を提供すること目標としています。

フレンチの技術をベースに燻製の技術と
関西の風土や食文化を組み合わせた独自の料理を考案。
ぜひ、当店でイノベティブフレンチの燻製料理と
関西のテイストを融合させた、新しい味わいをお楽しみください。



Chef Asano's culinary journey began in the picturesque Gifu Prefecture,
where his passion for exquisite flavors and deep reverence for nature took root.
With unwavering dedication, he has crafted a culinary philosophy incorporating the utmost quality seasonal ingredients.

Throughout his illustrious career,
Chef Asano has held esteemed positions as the head chef in renowned restaurants and hotels.
Drawing inspiration from his experiences, he has developed a distinctive style of cuisine
that beautifully melds French influence with the bounty of the Kansai region.
Chef Asano's artistry lies in his mastery of the delicate art of smoking his dishes
as he infuses each dish with unparalleled flavors and aroma.

We invite you to embark on a gastronomic adventure at our Kunsei Kitchen



-KISETSU-
-季-

Appetisers

Whitebait
Mitsuba, Pan Peisan

o o o o o o o o o o

Boiled Green Asparagus
Homemade Bacon

o o o o o o o o o o

Turnip Soup
Clams

o o o o o o o o o o

Lily Root
Foie Gras, Hassaku

Entrée Act One

Wild Vegetables, Sea Bream
Wasabi

Entrée Act Two

Today's Gibier

Indulgence Act One

Baked Strawberry

Indulgence Act Two

Strawberry Terrine

Petit Fours

Mignardises

16,400

-KUNSEI-
-燻製-

Appetisers

Whitebait
Mitsuba, Pan Peisan

o o o o o o o o o o

Boiled Green Asparagus
Homemade Bacon

o o o o o o o o o o

Turnip Soup
Clams

o o o o o o o o o o

Lily Root
Foie Gras, Hassaku

Entrée Act One

Lobster
American Sauce, White Asparagus

Entrée Act Two

Beef
Seasonal Onion, Butterbur Sprout

Indulgence Act One

Baked Strawberry

Indulgence Act Two

Strawberry Terrine

Petit Fours

Mignardises

22,400



-OMAKASE-
30,700 ~



“Omakase”

Kunsei Omakase - Exquisite Journey of Culinary Artistry

Chef Asano delights with exquisite dishes, showcasing the freshest ingredients cooked to perfection.
A culinary journey that combines tradition, innovation, and personalised service,
creating a memorable dining experience

Please make your reservation 3 days in advance for this unique experience



A la carte Menu



○○○○○○○○○○○○○○○○○○ **Appetiser** ○○○○○○○○○○○○○○○○○○○

Whitebait, Japanese Wild Parsley, Pan Peisan	1,200
Turnip Soup, Clams	2,800
Lily Root, Foie Gras, Hassaku	5,600

○○○○○○○○○○○○○○○○○○ **Main** ○○○○○○○○○○○○○○○○○○○

Wild Vegetables, Sea Bream, Wasabi	8,500
Homard, Sauce Américaine, White Asparagus	14,000
Black Wagyu Beef Fillet Steak 200g	27,900

○○○○○○○○○○○○○○○○○○ **Desserts** ○○○○○○○○○○○○○○○○○○○

Strawberry Sorbet	1,900
Strawberry Terrine	3,600
Mignardises	3,000