

## 立夏 ~Likka~

Marking the beginning of summer in the calendar. It falls right in the middle of the Spring Equinox and Summer Solstice, and the period from this day until the day before Likka is considered the summer season.

LIKKA is the most refreshing season of the year, with a gentle breeze and shimmering new greenery.

Although the full-blown summer is still ahead and temperatures are not significantly high, the sunlight is the strongest of the year, earning it the name "the summer of light."

Under this radiant light, the leaves of fields, mountains, and plants grow increasingly vibrant.

During this season, Our cuisine offers a rich variety of ingredients. Some of the seasonal delicacies that accompany the arrival of summer We would like to present these abundant seasonal ingredients, along with our culinary techniques, to celebrate the arrival of summer.

## Signature's Seasonal Tasting Menu

### YARIIKA

*Celeriac Tarlet of Squid, Salted Lemon Skin verbena flower*

### AKAGAI

*Ark Shell. Ikura. Wakame. Tosazu Jelly. Jerez Sherry Vinegar*

### MAGURO

*Amami Tuna Tarutaru, summer truffle, caper, Italian parsley onion*

### UNI

*Sea Urchin with Russian Oscietra Caviar. Brioche*

### UNAGI

*Charcoal Grilled River Eel. Sweet corn kinome risotto*

### AYU

*Sweet fish, Kimo Bagnacauda Sauce, cucumber, myoga, Ohba leaf, nasturatum*

### AYA PORK

*Homemade Shio Koji Marinated Aya Pork Belly. Wild Urui. Yuzu Kosho.*

### HOKKAIDO MILK

*Hokkaido Milk Gelato. Miyazaki Mango. Sato Nishiki. Honey & Biscuit*

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Tasting Menu*



MASA SAITO  
INNOVATIVE