

LOCA NIRU

Spring is a season that celebrates the quiet awakening of nature.

As the snow melts, young shoots emerge from the earth, wild mountain vegetables begin to grow, and fields of rapeseed blossoms and cherry trees paint the landscape with soft colors. It is a beautiful time of renewal, when life returns with both delicacy and vitality.

For this spring menu, we sought to capture that moment of awakening in each dish. We hope you enjoy this meeting of Japanese springtime seasonality and the vibrant aromas of Southeast Asia, expressed through the cuisine of Loca Niru.

Menu メニュー

Hassun ハ寸

Wagyu Beef Tartare | Spring Burdock | Salted Capsicum Paste | Herb Bouquet
Japanese Pen Shell | Gazpacho | White Strawberry Vinegar | Basil Oil
Stuffed Chicken Wing | Bamboo Shoot | Sansho Leaf | Green Chili Padi | Labneh

Sakura Masu 桜鱒

Cherry Trout | Kohlrabi Pickles | Fermented Kumquat Sauce | Dill Oil

Okayu お粥

Koshihikari Rice | Spring Herb | Egg Yolk | Mushroom Garum | Garlic Tuille

Lobster ロブスター

Grilled French Blue Lobster Tail | White Asparagus | Sabayon | Nyonya Beurre Blanc

Kinmedai 金目鯛

Golden Eye Snapper | Green Pea | Sake & Clam Broth | Key Lime | Wild Garlic Oil

Hato 鳩

Pigeon | Spring Potato "Gnocchi" | Fondant Potato | Gooseberry

Muskmelon & Lemon Verbena マスクメロンとレモンバーベナ

Muskmelon | Yogurt Mousse | Lemon Verbena Jelly | Melon & Yuzu Citrus Sorbet

Ichigo & Sakura 苺と桜

Strawberry | Mixed Berries Roselle Sauce | Vanilla Mousse | Meringue | Cherry Blossom Bean Paste

Ochagashi お茶菓子