

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

Canapé カナッペ

Maguro マグロ

Tuna | Yuzu Cream | Osetra Caviar | Chives | Rice Chips

Lobster ロブスター

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

Amadai 甘鯛

Tilefish | Abalone Stock | Spring Vegetables | Wild Garlic Leaf Oil

Kamo 鴨

Challans Duck | Spring Potatoes | Duck Leg Confit Donut | Gooseberry

Today's Seasonal Dessert 季節の甘味