

# DOMINIQUE BOUCHET TOKYO

## ABOUT THE CUISINE

Respecting the seasons, the environment and the man's labour. The Chefs select the best ingredients from France and Japan to propose for lunch and dinner, different Menus elaborated with the best products.

(Dinner could be enjoyed « A la Carte »)

As much as possible, Dominique Bouchet will use some products from his hometown, Charentes (France).

## MENU HERITAGE

His signature dishes, elaborated when he was working at the well-known restaurants such as La Tour d'argent or the Hôtel de Crillon, could be enjoyed with our Heritage Menu. Upon request, our guests could enjoy a timeless travel for traditional and gastronomic dishes.

## MENU GENERATIONS

The Executive Chef of the restaurant since the first opening in 2013, preserves day by day the adventurous spirit of Dominique, proposing the « Heritage » dishes but also his menu « Generations » thought and created with Dominique.

An irresistible pleasure and gastronomic experience at your table.

