

## October

MoonFlower Sagaya Ginza, Art by teamLab

When a dish is placed on the table,  
the world contained within the dish is unleashed,  
unfolding onto the table and into the surrounding space.  
Creating a new world  
that you have never experienced before...

Welcome to “MoonFlower Sagaya Ginza, Art by teamLab”  
a digital art space collaborated with teamLab .

The world created in eternal flux,  
constantly changing from moment to moment.  
By the beauty of Japanese seasonal flower blooming, traditional  
craftsmen drawing dishes settled on the table.  
All the ingredients comes from farm to table.

To a new world  
To a immersive dream  
Enjoy a precious and unforgettable moment

Chef Tadano and our staff are welcoming you.

Let's start the show

### Mid Autumn

pottery

Foie gras mousse & apple meringue	15th generation KAKIEMON
Momiji maple	
Porcini mushroom & chestnuts croquette	
Sparrow flies	Riso porcelain Shinji Terauchi
Shrimp & lily bulb flan	
Momiji maple turns red	S.T.

### Blue “Sometsuke” Blue

Flounder, marinated in chrysanthemum	
River flows	S.T.
“Yuuan style” steamed Red snapper	
River flows & fishes are playing	S.T.
Saga beef cutlet sandwich	
Bamboo grow swinging with japanese daisy	S.T.
Saga beef sirloin “Sukiyaki” style with Seasonal truffle	
Waterfalls	Anraku-Gama

### One night in Mid Autumn

Capeletti Ravioli made with Matsutake mushroom & chicken	
Common cosmos	
Grilled Saga beef filet mignon with rice & seasonal mushroom risotto	
Swaying silver grass	S.T.
Sagaya style wafers sandwich “Monaka”	
Full moon with swaying silver grass in the autumn night	

### Flowers and People

Seasonal dessert by pastry	Sugahara Glassworks
Ureshino green tea & Petit tea cake	S.T.