

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

## December

### Early Winter

pottery

Monaka style, Foie gras with Narazuke pickles	15th generation KAKIEMON
Snow camellia “Fuyu-Tsubaki”	
Assorted deep fried of Japanese smelt	
Snow storm, White egret “Shirasaghi” flies	Riso porcelain Shinji Terauchi
Saga beef stew	
Snow camellia “Fuyu-Tsubaki” and White egret “Shirasaghi”	S.T.

### Blue “Sometsuke” Blue

Seasonal “Seiko crab” & Yellowtail “Buri” carpaccio	
River flows	S.T.
Anglerfish “Ankou” & potato Croûte	
River flows & fishes are playing	S.T.
Saga beef cutlet sandwich	
Bamboo grow swinging with cyclamen	S.T.
Saga beef sirloin “Sukiyaki” style with seasonal white truffle	
Waterfalls	Anraku-Gama

### One night in Early Winter

Steamed Zuwai-crab dumpling called “Shinryo” style in starchy soup	
Japanese chrysanthemum “Kiku”	
Grilled Saga beef wagyu filet mignon	
Red camellia “Kan-Tsubaki”	S.T.
Cooked white rice with abalone from Hokkaido	
Birds and butterfly	

### Flowers and People

Tarte au poire, seasonal pear & chocolate mousse tart with black pepper	S.T.
Flowers and People flits with each other	
Ureshino green tea & Petit tea cake	Sugahara Glassworks