

October

Moon Flower 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 an immersive dream
Enjoy a precious and unforgettable moment*

Chef Tadano and our staff are welcoming you.

Let's start the show

Mid Autumn

Pottery

French foie gras Monaka
Momiji maple *15th generation KAKIEMON KOIMARI*

Saga beef white kelp roll Shrimps and Caviar
Sparrow flies *RISO porcelain Shinji Terauchi*

Freshly cooked homemade Tofu
Momiji maple turns red *S.T.*

Blue "Sometsuke" Blue

Sashimi of the day
River flows *S.T.*

Charcoal grilled tilefish and matsutake mushroom
Fishes are playing *S.T.*

Conger eel Tempura
Bamboo grow swinging with Japanese daisy *S.T.*

Saga Beef sirloin "Sukiyaki" style with truffle
Waterfalls *S.T.*

A night in Mid-Autumn

Spiny lobster red miso soup
Common cosmos *Classic Arita ware in Meiji period*

Grilled Saga beef Chateaubriand steak and seasonal vegetables
Swaying silver grass and a harvest moon *S.T.*

Nigiri sushi
Birds and butterfly *Masato Ito*

Flowers and People

Dessert of the Day
Flowers and People interact with each other

"Ureshino" green tea & Petit sweets

Sugahara Glassworks