

Nouvelle Epoque

Thoughts behind the Nouvelle Epoque

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When the Hotel Okura Tokyo opened in 1962,
Grand Chef Masakichi Ono faced the challenge of separating
French cuisine from the "Western Cuisine" genre.
At the time of the opening, he invited three French chefs to join him.
Thus, the foundations of Okura French cuisine were established.

In 1973, the Hotel Okura Tokyo South Wing opened,
along with the French restaurant La Belle Epoque.
This marked the beginning of Japan's glamorous history of French cuisine.
We are proud of our predecessors' culinary legacy,
which has included French chefs from both home and abroad
for the past half century.

Having inherited the lineage of Okura French cuisine,
my mission is to sublimate it in a contemporary way.

Through delicate heating and a spoonful of playfulness,
each dish is accompanied by sounds, aromas, and unique textures.
Please enjoy the most recent Okura Gastronomy, with high-quality service
in the Japanese modernism architecture of Yoshio Taniguchi.



Chef

Shinichi Ikeda

- Menu Découvertes -

始まりのお愉しみ

Ouverture

アーモンドのビスケットで挟んだフォワグラのコンフィ
ソーテルヌでマリネした季節のフルーツとシャーベット

Duck foie gras confit enclosed in almond biscuits,
Sauterne marinated seasonal fruits and sherbet

オークラ牛で仕上げた琥珀色に輝くダブルコンソメを小さいカップで

Okura beef double consommé

国産平目とポワローのブレゼ トリュフの香り ピノ・ノワールの白ワインソース
Braised flounder and leeks truffle flavor, served with Pinot noir white wine sauce

フランス シャラン産鴨胸肉のポワレ
ハスカップの酸味を加えた赤ワインソース

Butter roasted Challandais duck served with red wine sauce blue honeysuckle flavor

季節のフルーツグラタン

Seasonal fruits gratin

黒いちじくとルバーブのパートブリック包み
カラメルアイスクリームとともに 秋の味わい

Black figs and rhubarb crispy brick pastry, served with caramel ice cream, Autumn flavor

食後の小菓子とコーヒーまたは紅茶

Confectionery and coffee or tea

¥25,000 (消費税・サービス料込)

コースの  を下記のお料理に変更いただけます

You may replace one of your dishes with the below for an additional charge.

シェフ池田進一のスペシャリテ

Chef Shinichi Ikeda specialty

牡丹海老のマリネとフランス産オシエトラキャビア
甲殻類のジュレと雲丹のクリーム

Marinated Botan shrimp and Ossetra caviar, shelfish jelly and sea urchin cream

+ ¥2,000 (1名様)

食材によるアレルギーのあるお客様はあらかじめスタッフにお申し付けください。

Should you have any food allergies or special dietary restrictions, please notify us beforehand.

- Lunch -

始まりのお楽しみ

Overture

国産帆立貝のマリネ 林檎とアボカドとクルミのサラダ仕立て
ブルーチーズのソースとジンの香るエキューム
Marinated scallops with apples, avocado and walnut salad,
served with blue cheese sauce and gin foam

季節の野菜たちの小さな一皿
A little plate of seasonal vegetables

ニュージーランド産キングサーモンのミキュイ
コリアンダーとカルダモンの香り
アンディーブのブレゼと燻製バターのブルブランソース
Half-cooked salmon with coriander and cardamom flavor,
served with braised chicory and smoked beurre blanc sauce



北海道産蝦夷鹿のポワレ ハ丁味噌と茄子のピュレ
森のきのこことシンプルなポワヴラードソース
Roasted noisette of venison from Hokkaido served with Haccho miso and eggplant puree,
forest mushrooms and sauce poivrade



季節のフルーツグラタン
Seasonal fruits gratin



ぶどう畑に囲まれた柔らかいフロマージュブランのムース
Tender fromage blanc mousse, vineyard style

食後の小菓子とコーヒーまたは紅茶
Confectionery and coffee or tea

¥15,800 (消費税・サービス料込)

※ 上記メニューより、 (魚 または 肉料理) をお選びいただき、 の料理を除いたショートコース

¥13,000 (消費税・サービス料込)

You may enjoy the above course for 13,000 yen by choosing meat or fish as a main dish
with other menu items except a dessert marked with a ginkgo leaf.

メニューは変更になる場合がございます。

Menus are subject to change.

ひと味違うご提案を

下記のお料理を追加いただけます。

You may add the following dishes for additional charges.

- 黒い煌めく宝石フランス産オシエトラキャビアにコンディメントを添えて
Ossetra caviar glistening like a black gem, served with condiments

+ ¥12,000～ (10g～)

- オークラ牛で仕上げた琥珀色に輝くダブルコンソメ
Okura beef double consommé

+ ¥4,200 (1名様)

- チーズワゴンよりお好きなチーズをお選びください
Cheese platter

+ ¥3,200 (1名様)

コースの一品を下記のお料理に変更いただけます。

You may replace one of your dishes with the below for an additional charge.

- くまもとあか牛サーロインの備長炭炙り焼
国産ワインで仕上げた芳醇な赤ワインソースとトリュフ 旬の野菜を添えて
Charcoal roasted Kumamoto Aka-ushi sirloin,
red wine sauce and truffles, with seasonal vegetables

+ ¥3,800 (1名様)

- 熊本県産和牛“和王”フィレの備長炭炙り焼
国産ワインで仕上げた芳醇な赤ワインソースとトリュフ 旬の野菜を添えて
Charcoal roasted Wao fillet, red wine sauce and truffles,
served with seasonal vegetables

+ ¥6,300 (1名様)

- 伝統のクレープシュゼット(2名様より)
Crêpe Suzette (for 2 persons)

+ ¥2,600 (1名様)

表示料金は、消費税・サービス料15%が含まれております。

The price includes consumption tax and 15% service charge.

創業60周年記念メニュー The 60th Anniversary Menu

- Menu Découvertes A -

始まりのお愉しみ

Overture

カワハギとグラニースミスのマリネ ジュレに仕立てた白ワインのナージュ
フランス産オシェトラキャビアを添えて

Marinated Kawahagi and Granny Smith,
served with white wine jelly a la nage and Ossetra caviar

リ・ド・ヴォーのローストとアンディーブのカラメリゼ
ほのかなブルーチーズ風味のクリームソース

Roasted sweetbread and caramelized endives, served with blue cheese sauce

国産あわびをサフランの香る魚介類のコンソメでポトフ仕立てに

Abalone saffron flavor pot-au-feu style

オマールブルーのフリカッセと春菊のラビオリ オマールの2種類のソースで

Fricasseed lobster and Shungiku ravioli,
served with American sauce and light lobster creme sauce



フランス シャラン産鴨胸肉のポワレ
ハスカップの酸味を加えた赤ワインソース

Butter roasted Challandais duck served with red wine sauce blue honeysuckle flavor



季節のフルーツグラタン

Seasonal fruits gratin



黒いちじくとルバーブのパートブリック包み
カラメルアイスクリームとともに 秋の味わい

Black figs and rhubarb crispy brick pastry, served with caramel ice cream, Autumn flavor

食後の小菓子とコーヒーまたは紅茶

Confectionery and coffee or tea

¥39,800 (消費税・サービス料込)

※ 上記メニューより、 (魚または肉料理)をお選びいただき、 の料理を除いたショートコース

¥32,000 (消費税・サービス料込)

You may enjoy the above course for 32,000 yen by choosing meat or fish as a main dish
with other menu items except a dessert marked with a ginkgo leaf.

食材によるアレルギーのあるお客様はあらかじめスタッフにお申し付けください。

Should you have any food allergies or special dietary restrictions, please notify us beforehand.

- Menu Découvertes B -

始まりのお楽しみ

Overture

牡丹海老のマリネとフランス産オシエトラキャビア
甲殻類のジュレと雲丹のクリーム

Marinated Botan shrimp and Ossetra caviar,
shellfish jelly and sea urchin cream

アーモンドのビスケットで挟んだフォワグラのコンフィ
ソーテルヌでマリネした季節のフルーツとシャーベット

Duck foie gras confit enclosed in almond biscuits,
Sauterne marinated seasonal fruits and sherbet

国産平目とポワローのブレゼ トリュフの香り
ピノ・ノワールの白ワインソース

Braised flounder and leeks truffle flavor, served with Pinot noir white wine sauce



北海道産蝦夷鹿のロースト 林檎のカラメリゼ
インドネシア産バタックペッパー香るポワヴラードソース

Roasted noisette of venison from Hokkaido,
caramelized apples and Batak pepper sauce



季節のフルーツグラタン

Seasonal fruits gratin



チョコレートとコーヒーのコンビネーション ショコラショーを添えて

Chocolate and coffee combination, served with hot chocolate sauce

食後の小菓子とコーヒーまたは紅茶

Confectionery and coffee or tea

¥36,000 (消費税・サービス料込)

※ 上記メニューより、 (魚 または 肉料理) をお選びいただき、 の料理を除いたショートコース

¥29,000 (消費税・サービス料込)

You may enjoy the above course for 29,000 yen by choosing meat or fish as a main dish
with other menu items except a dessert marked with a ginkgo leaf.

ご注文の際は皆様同じコースでお願いいたします。

We would like customers sitting at the same table to order the same course.

ひと味違うご提案を

下記のお料理を追加いただけます。

You may add the following dishes for additional charges.

- 黒い煌めく宝石フランス産オシエトラキャビアにコンディメントを添えて
Ossetra caviar glistening like a black gem, served with condiments

+ ¥12,000～ (10g～)

- オークラ牛で仕上げた琥珀色に輝くダブルコンソメ
Okura beef double consommé

+ ¥4,200 (1名様)

- チーズワゴンよりお好きなチーズをお選びください
Cheese platter

+ ¥3,200 (1名様)

コースの一品を下記のお料理に変更いただけます。

You may replace one of your dishes with the below for an additional charge.

- 熊本県産和牛“和王”フィレの備長炭炙り焼
国産ワインで仕上げた芳醇な赤ワインソースとトリュフ 旬の野菜を添えて
Charcoal roasted Wao sirloin, red wine sauce and truffles,
served with seasonal vegetables

+ ¥3,800 (1名様)

- 伝統のクレープシュゼット(2名様より)
Crêpe Suzette (for 2 persons)

+ ¥2,600 (1名様)

表示料金は、消費税・サービス料15%が含まれております。

The price includes consumption tax and 15% service charge.

メニューは変更になる場合がございます。

Menus are subject to change.

- Chef Profiles -



Head Chef : Shinichi Ikeda <Newly appointed>

Born in Okayama Prefecture in 1976. Joined the staff of Hotel Okura in 1994 and ten years later was seconded to Hotel Okura Amsterdam. From 2007, consolidated his career at La Belle Epoque, the renowned sanctum of the Okura French cuisine and from 2021 at Nouvelle Epoque. Takes up his current post in March 2022.

Awards ;

1998 Club Prosper Montagné Japan Chapter French Cuisine Best
Apprentice Cook Competition, Poisson Award

2014 Académie Japonaise de la Gastronomie, National Award

2017 New Zealand King Salmon Co. Ltd., Ōra King Awards Contest,
Third Place

<A message from the Chef>

“Three years have passed since Nouvelle Epoque opened its doors with the purpose of serving French cuisine that meets the needs of constantly diversifying modern society. During this time, there has been greater awareness of the global environment, and I feel that food has taken on a greater importance. My hobby is fishing, so I often go out to sea, and the feeling of elation at being one with Nature and receiving something from it, is extraordinary. My mission as a cook is to express in my dishes the great bounty of Nature and the efforts of the producers. While cherishing the taste and esprit passed down to the Okura, I enjoy taking on a new challenge, and hope to create a gastronomy for today, one that is bursting with dynamism.”



Chef Pâtissier : Masahiro Kurosawa

Born in Tokyo in 1970. Joined the staff of Hotel Okura in 1990 and after working at Guam Hotel Okura and Hotel Okura Fukuoka, in 2013 took up the post of Chef Pâtissier at La Belle Epoque. Took up his current post at Nouvelle Epoque in 2019.

<A message from the Chef>

“Dessert is the culmination of the pastry chef’s knowledge and skill ; at the same time, it is the last dish of the meal that can give the diner a playful surprise. It is no exaggeration to say that it is dessert that determines the impression a restaurant makes. Naturally it has to taste good ; what I put all my effort into is how to present the guest with a memory that will pierce the heart.”



Chef Boulanger : Fumio Awaji

Born in Tokyo in 1973. Joined the staff of Hotel Okura in 1993. After working in the bakery section, gained experience in a variety of products in Hotel Okura Enterprise Co., Ltd. In 2019 took up his current position in the Western Cuisine Bread Division of The Okura Tokyo.

<A message from the Chef>

“Bearing in mind that there is relevance in the traditional the Okura recipes, I always go back to the source. I try to create bread that has a natural taste, whether it is in the choice of the wheat and other ingredients, sifting through reams of information for items that match my goal, adjusting proportions according to the weather that day, or incorporating tastes, textures and preferences to suit the present times.”