

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

ア・ラ・カルト

A la carte

前菜とスープ

LES ENTRÉES ET LES SOUPE

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 シェフ池田進一のスペシャリテでございます。 <i>Chef Shinichi Ikeda Signature Dish - Chef Shinichi Ikeda's Specialty</i>	¥9,500
寒鱈のシャンパーニュ マリネとカラフルな冬の根菜 柚子のクリームとエキューム Champagne-Marinated Cold Mackerel and Colorful Winter Root Vegetables Yuzu Cream and Ecume	5,500
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	7,500
フランス産フォワグラのポワレ 金柑のカラメリゼと柑橘の香るソース Poiret of French Foie Gras with Caramelized Kumquat and Citrus-flavored Sauce	6,800
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(10g～) French Ossetra Caviar with Condiments	12,000～
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

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.

魚料理
POISSON

鮫鱈のフリット 紫キャベツとピノ・ノワールの2色のソース ¥5,800
Monkfish Frit with Two-Color Sauce of Purple Cabbage and Pinot Noir

国産平目とポワローのブレゼ トリュフの香り 6,500
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

ヨーロッパ産ラングスティーヌとリ・ド・ヴォーに森のきのこを添えて 8,500
エピスをきかせた甲殻類のソース グラタン仕立て
European Langoustine and Ris de Veau with Forest Mushrooms
Spicy Sauce Americaine Gratin

肉料理
VIANDE

北海道産蝦夷鹿のロースト 林檎のカラメリゼ ¥7,500
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

フランス ラカン産鳩胸肉のローストともも肉のコンフィ 8,000
トリュフの香るごぼうと紫キャベツのブレゼ サルミ風のソース
Roasted Racan Pigeon Breast and Leg Confit
Braised Burdock with Truffle and Purple Cabbage, Salmis-Style Sauce

くまもとあか牛サーロインの備長炭炙り焼 8,900
国産ワインで仕上げた芳醇な赤ワインソース 旬の野菜を添えて
Charcoal Roasted “Aka-ushi” Sirloin,
Red Wine Sauce Served with Seasonal Vegetables

熊本県産和牛“和王”フィレの備長炭炙り焼 15,500
国産ワインで仕上げた芳醇な赤ワインソース 旬の野菜を添えて
Charcoal Roasted “Wao” Fillet,
Red Wine Sauce Served with Seasonal Vegetables

チーズとデザート
FROMAGES ET DESSERT

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
スコッチウイスキー香るアイスクリーム入り 和栗モンブラン Waguri Mont Blanc with Scotch Whiskey-Flavored Ice Cream	3,200
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	3,200
伝統のクレープシュゼット(2名様より) Crêpe Suzette (for 2 persons)	4,800 (1名様)
季節のフルーツジュビレ(2名様より) Seasonal Fruits Jubilé (for 2 persons)	4,800 (1名様)

デザートのみのご注文はご遠慮いただいております。
Please refrain from ordering dessert only.

メニューは変更になる場合がございます。
Menus are subject to change.

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.

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.

- 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.”