

ABAJO: CHAPTER ONE



CORN

Porva, buckwheat, sweet corn

Cancha silk, lobster claw

Ikejime trout mousse, Piedmonte hazelnut

Husk, Sansho, corn 'miso'

WINE: 2021 Mas La Mola, Poboleda, Priorat, Spain



ABAJO: CHAPTER ONE

ABAJO: CHAPTER TWO



MEDITERRANEAN BLUE FIN

Belly, Cassava, Shiso, Mishkina

Collar, Carimanolá, Ocopa Semi fatty tuna

Plantain, Miller's family farm coffee, Kinome

Loin, Titoté, Trimmings, smoke, Lemongrass

WINE: 2022 Gasper Malvasija, Brda, Slovenia



ABAJO: CHAPTER TWO

ABAJO: CHAPTER THREE



ANJOU PIGEON

Leg, 8 spice mix, sansho, pink peppercorn

Bones, Achiote, ash aged Pecorino, Arborio

Beewax breast, wild garlic, Grand Fir, celeriac, shallot ashes

WINE: 2021 Jolie-Laide, Trousseau Noir, California



ABAJO: CHAPTER THREE

ABAJO: CHAPTER FOUR



KAGOSHIMA BEEF

Brisket, pale aubergine, sugar cane honey

Tongue, Achiote, pumpkin seed

Sirloin, Datterino, Paico, Chontaduro

WINE: 2020 Remhoogte Chronicle



ABAJO: CHAPTER FOUR

ABAJO: CHAPTER FIVE



TOMATO

Soy milk skin, nectarine, Merinda seeds, yoghurt
Biancolilla brioche, Camone, Merinda, Lemon, Cumaru, Verbena
Choux, Skin, Barsac

WINE: Severan Blanc de Blancs Black label



ABAJO: CHAPTER FIVE