

DINNER PREFIX MENU

3	¥5,500
dishes	tax Included ¥6,050

4	¥6,800
dishes	tax Included ¥7,480


5	¥8,500
dishes	tax Included ¥9,350

Make your choice dishes from the menu feel free to select from the same category.

with breads, coffee or tea

You can choose more than one dishes from the same category

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Monthly Special  Marinated bonito Anchovies and coriander vinaigrette Lactic acid fermented cream

Marinated cutlassfish and eggplant Smoked eggplant puree
Italia burrata cheese marinated tomatoes and Nagano purple
Salad of red shrimp, mango and uncured ham sweet wine jelly
Jamon Iberico and Sucrine lettuce Cashew nut paste and black truffle scent
Chicken and white liver sopressata with jamon serrano and sake lees grissini
Carpaccio of horse meat with Bagna cauda with black garlic, black truffle and watercress salad [+1,300]

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Monthly Special  Porcini Mushroom Vesuvio

Octopus okra bottarga taro spaghetti
Angel shrimp and asparagus pistachio risotto
Wagyu beef shoulder loin bolognese fettuccine

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Monthly Special  Roasted Olivia Pork with 5 Kinds of Vegetables Tamarind and Paprika Sauce

Poiré of conger eel, watercress sauce, potato and citrus ecraser
Lamb mince cutlet with radicchio gorgonzola cheese sauce
Fugu fritters Parsley salsa verde
Beef sirloin tagliata red wine and balsamic sauce
Kumamoto Roasted red beef with shallot sauce and truffle [+1,300]

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Monthly Special  Fig semifreddo Compote of 11 spices

Chocolate and Caramel Paris Brest
Earl gray baked cheesecake pear compote
Truffle and mascarpone tiramisu
Shine Muscat and Kyoho Grape Parfait [+1,000]