

PREFIX MENU

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

3 dishes ¥3,700

[Tax Included:4,070]

4 dishes ¥4,800

[Tax Included:5,280]

3 dishes ¥6,000

[Tax Included:6,600]

~Apetizer~

Fresh lettuce salad with mayonnaise and crab butter cream
Prosciutto and mushroom salad with parmigiano cheese, aged onion vinaigrette
Tuna and Persimmon of tartar, spice miso sauce
Marined “Kanburi” yellowtail, caponata, beat-roots and clam vinaigrette
Veal carpaccio with tonnart sauce
Guinea fowl and chicken duck breast carpaccio, with herb salad, gorgonzola cream
Snow crab and mushroom ravioli, lobster cream sauce

~Pasta~

Spaghettoni olive oil sauce with mullet roe and green chili
Linguine, ” Boscaiola” mushroom and seafoods tomato sauce
Linguine with cream sauce, sweet potato and walnut

~Main~

Sauteed Itoyori snapper, braised taro roots, shijimi-shel soup
Lightly braised yellowtail, stewed radish, spiced balsamico sauce
Roasted Venison in the rocksalt berries and beat-roots sauce
Grilled “Seiryu” chicken flavored with herb, spicy tomato sauce
Stewed veal and vegetables, rice flavor with butter, gorgonzola cheese sauce

~Dessert~

Baked cheese cake “Basque-style”, cheese ice cream, caramel powder
Silky chocolate terrine tarte style, truffle ice cream
Pudding a la mode with -196 degree ice powder
Caramelized “kougyoku” apple ice tart-tatin style

~Breads, coffee or tea~

Instagram

