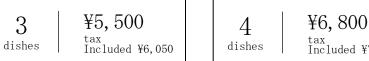
DINNER	PREFIX	MENU
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3

tax Included ¥7,480



¥8,500 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

A p e	Monthly Special Scallop and Whelk Tartar with the scent of salt Lemon and Perilla			
t i z	Marinated Bonito with Green Couscous and Avocado cream			
e r	Squid and Udo cold pasta preparation with Squid ink sauce and the scent of Basil			
	Burrata cheese from Italy with marinated tomatoes and strawberries			
	Prosciutto and Cumin-flavored Cauliflower Beignets with Mimolette sauce			
	Chicken and White liver Sopressata with Jamon serrano and Sake lees grissini			
	White asparagus from France with Sakura trout tartare and the scent of Perilla [+1,100]			
P a s t a	Monthly Special Peperoncino with marinated Chicken and artichoke			
	Orecchiette with Sakura shrimp and Fava beans			
	Risotto with Clam and Cherry Blossom			
	Wagyu beef shoulder loin Bolognese fettuccine			
M i n	Monthly Special Roasted Olivia pork and Vegetables with Bagna sauce and the scent of Parsley			
	Roasted Spanish mackerel and Sauteed Cabbage and Firefly squid			
	Roasted Lamb Marinated by Salted rice malt			
	Sauteed Scallops and Oysters Herb butter and Lemon-scented Potato puree			
	Beef shoulder loin Tagliata with Anchovy butter and Balsamic flavor salad			
	Roasted Wagyu Akaushi with Sauteed Bamboo shoot and Condiment by Wasabi leaf [+1,300]			
D e s e r t	Monthly Special Strawberry and Sakura Mousse with Tonka bean Gelato			
	Orange and Pistachio Cassata with Japanese butterbur Gelato			
	Yogurt Gelato and Kiwi Espuma with the scent of Estragon			
	Truffle and Mascarpone Tiramisu			

3 kind of Citrus and Pistachio Parfait with Chocolate Gelato [+1,000]