

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



Scallop and Whelk Tartar with the scent of salt Lemon and Perilla

Marinated Bonito with Green Couscous and Avocado cream

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]

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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

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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]

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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]

※Please ask for Staff if you have any allergy