

Evolution

Homage to the Italian cuisine through ingredients, techniques, and taste

Small surprises

Sea bass tartare with citrus and green asparagus cream

Scallop salad, vinegared agretti, leek and corn vellutata

Potato gnocchi, Livorno-style mussel sauce

Tuscan-style fried conger eel, peas and lettuce, sakura shrimp sauce

Buckwheat spaghetti alla chitarra with red pepper sauce,
clams with aglio, olio e peperoncino

Mustard beef fillet cubes coated in breadcrumbs, burdock flan and red wine sauce

First little dessert

Coconut milk foam, chamomile ice cream,
elderflower frozen meringue and Miyazaki mango

Small pastry

Bonbon chocolat and coffee

¥ 24,000 (¥ 29,040)

The total price including 10% taxes plus 10% service is written in brackets.
Please order the same menu for each table