

Evolution

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

To start: preserved asparagus, cicada soup, trout eggs and onion mou

Cuttlefish slices with ink,
foie gras with lemon and rocket pesto

Crispy lasagnetta with green leaves,
green asparagus bechamel and parsley oil

Mebaru steak cooked in extra virgin olive oil, black beans, pumpkin flowers and pil pil

Tagliolini paglia e fieno with eel ragù like a bolognese

Grilled beef fillet and stewed shank meat with paprika,
roasted onions

First little dessert

Strawberry and pistachio: light creamy pistachio,
buttermilk Yogurt Sorbet and Marinated Strawberries

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