

# Evolution

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

To start : Break the ball

Burdock pudding, crab fritters, agretti,  
parsley extract and pork rinds marinated in vinegar

Trofie with pistachio pesto,  
abalone ragù with white wine and fermented lemon powder

Roasted Amadai with its scales,  
zucchini cream with aromatic herbs, anchovy crumble

Tjarin with 40 egg yolks and white truffle,  
and 24-month Parmigiano Reggiano fondue

Beef escalope in roasted bread cream,  
black garlic puree and sweet and sour shallots

First little dessert

Mont Blanc in our own way  
with white cheese ice cream and yuzu scent, sweet milk sauce,  
blackcurrant jelly, dried milk and chestnut wafer

Small pastry

Bonbon chocolat and coffee

¥ 28,000 (¥ 33,880)

“Our selection of Italian cheeses of the week” ¥ 3,000 (¥ 3,630)

The total price including 10% taxes plus 10% service is written in brackets.

Please order the same menu for each table