

# A LA CARTE

## To start

Roasted calamari salad, salted cabbage,  
emulsioned calamari and squash seed crispy ¥ 5,000 ( ¥ 6,050)

Burdock pudding, marinated anchovies, agretti,  
parsley extract and pork rinds marinated in vinegar ¥ 5,000 ( ¥ 6,050)

## Pasta

Raviolini filled with carbonara cream, kidney beans,  
dark shallots and mint ¥ 9,000 ( ¥ 10,890)

Tagliolini with courgette flower and pistachio pesto,  
meuniere sazae and fermented lemon powder ¥ 9,000 ( ¥ 10,890)

Crispy lasagnetta with green leaves,  
rocket bechamel and basil oil ¥ 9,000 ( ¥ 10,890)

## Main courses

Confited conger eel then cooked on the barbeque,  
with onion sauce and citrus salad ¥ 14,000 ( ¥ 16,940)

Stewed Lamb bread and purple cabbage leaf with pink pepper ¥ 18,000 ( ¥ 21,780)

Roasted beef fillet,  
eggplant alla parmigiana and mozzarella cheese cream ¥ 18,000 ( ¥ 21,780)



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

Manager : Masaru Okamura  
Executive Chef e Chef Pasticciere : Kohei Shima  
Chef di cucina : Naoyuki Toda  
Chef sommelier : Junnosuke Yoshimura

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## Our Desserts

served with many small surprises

Peach muscat flavour, plum and hibiscus ice cream, almond blancmange, frozen raspberry meringue	¥ 3,000 ( ¥ 3,630 )
Mango dessert: fromage blanc foam, cream gelato, jasmine jelly and fresh mango from Miyazaki	¥ 3,200 ( ¥ 3,872 )
Blond chocolate mousse with coffee ice cream, light cocoa biscuit, milk granita and pecan toffee	¥ 2,400 ( ¥ 2,904 )
Vanilla brulée soufflé, with Vin Santo ice cream and cantuccio di Prato sauce	¥ 5,000 ( ¥ 6,050 ) preparation time 25 min
Assortment of ice-creams and sherbets	¥ 2,400 ( ¥ 2,904 )

Chocolate assortment and little surprises

The desserts of Kohei Shima Pastry chef

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