

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



Bonito and Onion Flan with Marinated Egg yolk

White asparagus Velouté with Squid Tartare and the scent of Perilla

Marinated Norwegian salmon with Kumquat mousse

Duck and white Liver putty with Green beans and Mushroom salad

Burrata cheese from Italy with Balsamic Marinated 3 type of Berry

Broccoli Frit with Lemon Confiture and Parmigiano

Foie Gras Terrine with Raspberry and Coffee crumble [+1,100]

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Monthly
Special



Spaghettoni with Firefly squid and Shiitake mushroom

Bucatini with White liver and Gizzard Ragu

Risoni by Lamb Ragu and Nabana

Wagyu beef shoulder loin Bolognese Tagliatelle

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Monthly
Special



Roasted Lamb marinated by Salt koji with Urui and Orange

Poiret John dory with Artichoke sauce and Gorgonzola

Ajillo by Oyster, Scallop, Firefly squid and Spring vegetables

Roasted Olivia Pork and Minced Cutlet with Coconut sauce

Beef shoulder loin Tagliata with Anchovy butter and Balsamic flavor salad

Roasted Wagyu Akaushi with Shallot sauce [+1,800]

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Monthly
Special



Lemon and Yogurt Cannoli with the scent of Bergamot

Pistachio panna cotta and Zabaione with Grapefruit sorbet

Orange Cassata with Mint gelato and Pomelo

Truffle and Mascarpone Tiramisu

Sakura and Strawberry Parfait [+1,000]

※Please ask for Staff if you have any allergy