

DINNER PREFIX MENU

3 dishes	¥5,500 tax Included ¥6,050
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4 dishes	¥6,800 tax Included ¥7,480
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5 dishes	¥8,500 tax Included ¥9,350
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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		Spanish mackerel Carpaccio with Tomato vinaigrette sauce
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Squid and Horse meat Tartare with Chrysanthemum Genovese

Marinated Yellowtail with Grapefruit and Tomato Jelly

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		Risotto with Japanese parsley and lily root and Sweet Shrimp
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Vesuvio with Porcini mushroom sauce

Spaghettoni with Smoked Scallop and Rape blossoms, Bottarga

Wagyu beef shoulder loin Bolognese Tagliatelle

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Monthly Special		Poiret Puffer fish with Seaweed and Taleggio cheese sauce
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Sauteed Scallop and Red Shrimp with Parmigiano Pie


Roasted Olivia Pork and Minced Cutlet with Gorgonzola sauce

Lamb shoulder loin marinated in salt koji with Chimichurri sauce and red turnip salad

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		Saint marc by Roasted green tea and Chocolate with Kumquat Gelato
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Strawberry and Sake lees Gelato with the scent of Basil

Saint-honoré by Pistachio and Banana with the accent of Sesame

Truffle and Mascarpone Tiramisu

Strawberry and Matcha Parfait [+1,000]

※Please ask for Staff if you have any allergy