

# 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  Scallop and Whelk with Rape blossom salad Ricotta cheese and Crown daisy sauce

Marinated Yellowtail and Spicy radish with Tomato jelly by flavored Estragon

Carpaccio of Grilled Mackerel with Broccoli and Egg yolk sauce. Kelp and Yuzu accent


Burrata cheese from Italy with marinated tomatoes and strawberries

Prosciutto and Cumin-flavored Cauliflower Beignets with Mimolette sauce

Chicken and White liver Sopressata with Jamon serrano and Sake lees grissini

Milt fritto with Arugula and Caper sauce ~Fruit tomato condiments~ [+1,100]

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Monthly Special  Spaghettoni with Icefish and Japanese wild vegetables

Orecchiette with Broccoli and three kinds of Clam

Risotto with Porcini mushroom

Wagyu beef shoulder loin Bolognese fettuccine

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Monthly Special  Roasted Lamb Marinated by Salted rice malt

Roasted Olivia pork with Rape blossom coulis and Fregula

Sauteed Scallops and Oysters Herb butter and Lemon-scented Potato puree

Pufferfish Poiret with Sauteed Radicchio and Camembert Cheese sauce with Truffle scent

Beef shoulder loin Tagliata with Anchovy butter and Balsamic flavor salad

Wagyu beef belly Stewed by red wine with Herb salad and Parmesan pie [+1,300]

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Monthly Special  Pistachio Cassata with Marinated Strawberry and Cassis jelly

Amaretto scented Bonet with Caramel Cannoli

Grilled Sweet Potato and Catalana

Truffle and Mascarpone Tiramisu

Strawberry Parfait ~Shortcake and Fraisier 2 types of Cake~ [+1,000]