

SEASONAL AUTUMN TASTING MENU

4 Course \$118

Choice of one appetizer, pasta, main course and dessert

5 Course \$138

Choice of two starters, pasta, main course, dessert

7 Course \$168

Choice of two starters, two pasta, fish, meat, dessert

Amuse Bouche

Takibi

Marinated Sanma Fish, Myoga, Eggplant Leaf, Caviar, Smoked Burrata Cheese Sauce

Or

Tartare di Quaglia Con Terrina di Foie Gras

Confit Quail tartare, Foie Gras Terrine, Hazelnut, Foie Gras Powder, Cacao

Homemade Pici con Matsutake

Japanese Matsutake Mushroom, Snow Crab, Japanese Poached Egg, Yuzu Pepper

Or

Gnocco al Tartufo

Stuffed 4 cheeses Sauce Italian Pumpkin Gnocchi, Autumn Truffle

Confit Salmone e Funghi Italiano

Confit Ora King Salmon, Porcini and Chantarella Mushroom, Mushroom Meringue,
Porcini Bread Crumb

Or

Grigliato Maiale di Vino e Funghi Giapponese

Grilled Japanese Wine Pork, Marsala Wine Sauce, Assortment of Japanese Autumn Mushroom

Special Aglio Olio Peperoncino Special

(Your Preferred Portion)

Uovo al Tartufo

Truffle Milk Jelly, Pumpkin Cream Sfera, White Truffle Gelato, Autumn Truffle