

SIGNATURE COURSE

\$99++

Optional Wine Pairing
additional \$26++

STARTER

Octopus Carpaccio

Serve with Tosazu Jelly and Fresh wakame.

SOUP

Zuppa di Cipolla e Pollo

Onion and chicken soup

PASTA

Sea Urchin Capellini

Cold capellini with ikura and Ohba leaves.

MAIN COURSE

Japanese Snapper

Serve with Nanohana Broth,
Asari Clam and fresh seaweed.

OR

Rossini

Grass-Fed Tenderloin Steak
Serve with Potato puree, sautéed baby spinach and
drizzled with perigueux sauce.

DESSERT

Chef's Special Dessert

OMAKASE COURSE

\$159++

Optional Wine Pairing
additional \$59++

Omakase Course

Using seasonal ingredients abundantly transported
by air from all over Japan.

We will prepare the ingredients carefully selected
by the chef according to your request.

**Please Ask About
Our Omakase
Menu Today.**