



**Seasonal
Chef's Course**

**7 dishes
4,000円 per person**

appetizer/	Blue Fin Tuna Carpaccio
fritto/	Fried Oyster and Persimmon
pasta/	House-made Pancetta Carbonara
bread/	Freshly Baked Bread
main/	Garcia, Spain Roasted Pork
dessert/	Choice of Dessert

Course Dessert:

Green Tea Tiramisu
Sweet Potato Montblanc
Caramel Pudding
Basque Cheesecake



A La Carte Menu

Single Persons Prices Listed

【Appetizer】

Trio of 3 Petite Appetizers	600
Quattro Color Salad	800
Seasonal Carpaccio	1200

【Main】

Grilled Mackerel with Sake Lees Sauce	1200
Pork Shoulder and Apple Grill	1400
Prime Beef Tagliata	1600

*Portion size choose between 60/80g

【Pasta】

Shiba Shrimp Peperoncino	1100
Beef Bolognese Penne	1300
Seaweed Cream Spaghetti	1500

*Portion size choose between 60/90g

【Dessert】

Green Tea Tiramisu	900
Classic Caramel Pudding	900
Red Sweet Potato Montblanc	900
Basque Cheesecake	900

* Prices are inclusive of tax

*A service charge of 500yen per pax will be included