

# DEGUSTAZIONE



SCALLOP AND SQUID TARTAR  
CAVIAR, TOMATO CONSOMÉ FOAM, HERB SALAD

PUMPKIN SOUP, PANCETTA, TALEGGIO, PUMPKIN SEEDS

MUSHROOM RISOTTO, GUINEA FOWL, TRUFFLE, PECORINO

LOBSTER FRITTER  
RICE PUFFS, TSURUMURASAKI, LOBSTER JUS

ROASTED WAGYU BEEF TENDERLOIN WITH HERB CHEESE BREAD CRUMBS  
WAGYU BEEF BREZAOLA, BABY CARROT, MADEIRA WINE

VARIATIONS OF PEACH  
FRESH PEACH, PEACH MOUSSE, PEACH SOUP

COFFEE OR TEA

19,800  
W M E C S



w = 小麦/wheat    p = 落花生/peanuts    m = 乳/milk    e = 卵/eggs    b = そば/buckwheat    c = か

食材などにアレルギーのあるお客様は、サービススタッフにお申し出ください。/ Kindly let us know if you have any food allergies or dietary restrictions.  
入荷の都合により、原産地およびメニュー内容が変更になる場合がございます。/ Menu items or products may change based on the availability of ingredients.  
食材の産地については、サービススタッフにお尋ねください。/ Kindly ask our Ladies & Gentlemen should you wish to know more details about the source of our ingredients.  
国産米使用 / Japanese rice.

表記料金には消費税とサービス料が含まれております。/ Prices include service charge and consumption tax.

# ORO

STRIPED JACK CRUDO  
BARLEY COLORFUL DAIKON RADISH, TASMANIAN WHOLE GRAIN MUSTARD

SEASONAL VEGETABLE MINISTRONE

BRAISED MINCED JAPANESE PORK, MAFALDINE  
WHITE WINE, GRANA PADANO

BOILED AND SIMMERED SEA BREAM, ASARI CLAM, SHIRONA, LEMONGRASS

WAGYU BEEF SIRLOIN TAGLIATA  
TRUFFLE, BITTER SALAD, BAROLO

VANILLA SEMIFREDDO, MELON, SHISO LEAF, BALSAMIC

COFFEE OR TEA

15,500  
W M E S



w = 小麦/wheat    p = 落花生/peanuts    m = 乳/milk    e = 卵/eggs    b = そば/buckwheat    c = かに/crab    s = えび/shrimp

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# PLATINO



STRIPED JACK CRUDO  
BARLEY COLORFUL DAIKON RADISH, TASMANIAN WHOLE GRAIN MUSTARD

SEASONAL VEGETABLE MINISTRONE

BRAISED MINCED JAPANESE PORK, MAFALDINE  
WHITE WINE, GRANA PADANO

WAGYU BEEF SIRLOIN TAGLIATA  
TRUFFLE, BITTER SALAD, BAROLO

VANILLA SEMIFREDDO, MELON, SHISO LEAF, BALSAMIC

COFFEE OR TEA



12,500  
W M E S

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