RESTAURANT

Casita

¥6,800

(7,480yen tax inclued)

Amuse

Scallop \times Butterbur Sprout \times Wasabi

Appetizer

 $Yellowtail \times Turnip$

Rissoto

Cabbage \times Pecorino \times Rice

— Choice

"Pork" \times Tomato \times Wild Plants

or

"Fillet" \times Rape Blossoms \times Mustard +1,500yen

Pasta

Bacon \times Tomato \times White Radish

Dessert

Sesame \times White Chocolate \times Passion Fruit

¥8,800 (9,680yen tax inclued)

 $\begin{array}{c} \text{Amuse} \\ \text{Scallop} \times \text{Butterbur Sprout} \times \text{Wasabi} \end{array}$

Appetizer

Yellowtail × Turnip

Rissoto

Cabbage \times Pecorino \times Rice

Fish

"KUE" Japanese White Fish \times Fermented Mushroom

— Choice

"Pork" \times Tomato \times Wild Plants

or

"Fillet" \times Rape Blossoms \times Mustard +1,500yen $_{(+1,650$ yen tax inclued)}

Pasta

Bacon \times Tomato \times White Radish

Dessert

Pomelo \times Sake Lees \times Butter Milk

¥12,000

(13,200yen tax inclued)

Amuse

Scallop \times Butterbur Sprout \times Wasabi

Appetizer

Yellowtail × Turnip

Rissoto

Cod Milt \times Truffle \times Rice

Fish

"KUE" Japanese White Fish imes Fermented Mushroom

Choice —

"Fillet" \times Rape Blossoms \times Mustard

or

"Wagyu Fillet" × Rape Blossoms × Mustard +¥2,500

Pacta

"Linguine" Robster \times Osmic Tomato (As much as you like)

Dessert

Strawberry \times Mascarpone \times Horseradish

R E S T A U R A N T

Casita

COLD APPETIZER		PASTA —	DESSERT
Roast Pork - with Trapanese -	2,200 (2,420yen tax inclued)	"Linguine" Mushroom Bolognese 1,900 (2,090yen tax inclued)	$Strawberry \times Mascarpone \times Horseradish \underset{\scriptscriptstyle{(1,320 yen\ tax\ inclued)}}{\textbf{1,200}} $
Yellowtail Carpaccio	3,000 (3,300yen tax inclued)	"Spaghetti" with Fresh Tomato and Basil 1,800	Pomelo \times Sake Lees \times Butter Milk 1,100 (1,210yen tax inclued)
Today's Carpaccio	2,400 (2,640yen tax inclued)	"Fettuccine" Scallop with Cream Sauce 2,200	Sesame \times White Chocolate \times Passion Fruit 1,100 $_{\scriptscriptstyle{(1,210\text{yen tax inclued})}}$
Mixed Green Salad	1,600	"Fettuccine" Beef and Mushroom Bolognese 2,200	Assorted Chocolate - 4 kinds of Chocolate - 1,100 $_{\scriptscriptstyle{(1,210\text{yen tax inclued})}}$
Prosciutto × Roquette	(1,760yen tax inclued) 2,200	"Conchiglie" Octopas and Tomato Sauce 2,400	
Burrata Cheese and Cherry Tomato	(2,420yen tax inclued) 1,800	"Linguine" Sea Urchin and Cream Sauce 3,900	
	(1,980yen tax inclued)	"Spaghetti" Bottarga and Garlic 2,600	CHEESE —
		"Fettuccine" with Lobster and Tomato Cream Sauce 3,900 / Add Tail +1,500 (+4,290 yen tax inclued) / (+1.650 yen tax inclued)	Cheese Plate (3kinds) 2,300
		Today's Pasta 2,000~ (2,200yen- tax inclued)	(2,530yen tax inclued)
HOT APPETIZER ————————————————————————————————————		MAIN —	KID'S MENU ————————————————————————————————————
THE TABLE			
Vegetable Soup	1,500 (1,650yen tax inclued)	"Snapper" \times Chinese Cabbage \times Olive $3,400$	Kid's Plate 3,500 ★Children 8 years old and under (3,850yen tax inclued) Kid's Hamberg 1,000
"Caramelized Foiegras" Apple \times Maple	3,800 (4,180yen tax inclued)	"KUE" Japanese White Fish $ imes$ Fermented Mushroom 3,600 $_{\scriptscriptstyle{(3,960\mathrm{yen\ tax\ inclued)}}}$	Kid's Course ★Children 9 years old and over (6,050 year tax inclued) Kid's Pasta 850 (935 year tax inclued)
$Lobster~Grill~\times~Burrata~\times~Tomato$	3,900 (4,290yen tax inclued)	"Chicken" \times Wild Plants 200g 3,200 (3,520yen tax inclued)	French Fried 500 (550yen tax inclued)
Cod Milt $ imes$ Truffle	3,900	"Pork" \times Tomato \times Wild Plants 3,800 (4,180yen tax inclued)	
$Cabbage \times Pecorino \times Rice$	(4,290yen tax inclued) 2,800	"Fillet" \times Chef's Style 140g 5,800 (6,380yen tax inclued)	
	(3,080yen tax inclued)	"Wagyu Fillet" × Chef's Style 140g 10.800	

140g 10,800 (11,880yen tax inclued)

4,500 (4,950yen tax inclued)

"Wagyu Fillet" imes Chef's Style

"Lamb" \times Tomato Stew \times Louts Root