

R E S T A U R A N T

Casita

¥8,800

(税込 ¥9,680)

Amuse

生ハムとフォカッチャ

Prosciutto × Focaccia

Appetizer

真鯛のカルパッチョ

モアーク農園サラダとフルーツマト

Snapper × Green leaf × Tomato

Pasta

あさりとホンビノス貝のボンゴレビアンコ スパゲティーニ

Vongole Bianco × Spaghettini

Choice

国産豚の炭火焼き 旬の野菜

“Pork” × Vegetables

or

国産牛サーロイン
“Domestic Beef Sirloin”

70g

+¥1,800(税込 ¥1,980)
+1,800yen (+1,980yen tax included)

国産牛サーロイン
“Domestic Beef Sirloin”

140g

+¥6,000(税込 ¥6,600)
+6,000yen (+6,600yen tax included)

国産黒毛和牛フィレ
“Wagyu Fillet”

70g

+¥4,500(税込 ¥4,950)
+4,500yen (+4,950yen tax included)

国産黒毛和牛フィレ
“Wagyu Fillet”

140g

+¥11,400(税込 ¥12,540)
+11,400yen (+12,540yen tax included)

Dessert

南瓜のティラミス

Pumpkin × Tiramisu

¥11,000

(税込 ¥12,100)

Amuse

生しらすのブルスケッタ

Raw Whitebait × Bruschetta

Appetizer

戻り鰹の蕈焼き ビーツとプラム

Seared Bonito × Beets × Plum

Risotto

ズワイ蟹 里芋 リゾット

Snow Crab × Taro × Risotto

Pasta

神山しいたけ 鯖へしこ スパゲティーニ

Kamiyama Shiitake × Pickled Mackerel × Spaghettini

Choice

Pork

国産豚の炭火焼き 薩摩芋 ゴルゴンゾーラ

“Pork” × Sweet Potato × Gorgonzola

or

Beef

国産牛サーロインの炭火焼き +¥1,800(税込 ¥1,980)

～つるむらさき 発酵かぶ～

“Domestic Beef Sirloin”

Malabar Spinach × Fermented Turnip

+1,800yen(+1,980yen tax included)

Dessert

シャインマスカットと白餡

Shine Muscat × White Bean Paste

¥16,000

(税込 ¥17,600)

Amuse

冬瓜と雲丹

Winter Melon × Sea Urchin

Appetizer

あおり烏賊 バジル 万願寺唐辛子

Bigfin Reef Squid × Basil × Manganji Pepper

Hot Appetizer

フォアグラのキャラメリゼ 無花果 白味噌

Caramelized Foie Gras × Fig × White Miso

Pasta①

秋刀魚 信州木の子 フェトチーネ

Pacific Saury × Shinshu Mushrooms × Fettuccine

Fish

本日の魚介を使った一品

Today's Seafood dish

Choice

Beef

国産牛サーロインの炭火焼き ～つるむらさき 発酵かぶ～

“Domestic Beef Sirloin” Malabar Spinach × Fermented Turnip

or

Wagyu

国産黒毛和牛フィレの炭火焼き+¥2,700(税込 ¥2,970)

～つるむらさき 発酵かぶ～

“Wagyu Fillet” Malabar Spinach × Fermented Turnip

+2,700yen(+2,970yen tax included)

Pasta②

塩レモンと発酵バター モッチリーニ

Salted Lemon × Fermented Butter × Mocchilini

Dessert

栗のカッサータ

Chestnut Cassata

アレルギーをお持ちのお客様へ Casitaのメニューは、多くの食材を共通のキッチン設備で調理を行っておりますので、意図せずに他の食材成分が混入・付着している場合があります。食材についてのご質問は、可能な限りお応えさせていただきますが、重度なアレルギー症状をお持ちの方は、お食事をお召し上がりの際、かかりつけのお医者様にご相談の上、最終的にはお客様自身のご判断をいただきますよう、お願い致します。

Please let us know if you have any allergies.

上記税込価格にサービス料として10%を頂戴いたします。 A 10% Service charge will be added to your bill.

RESTAURANT

Casita

100% Japanese Cuisine

100% Japanese Cuisine

COLD APPETIZER

Mixed Green Salad	1,900 <small>(2,090 yen tax included)</small>
Rocket, Pecorino cheese salad	1,900 <small>(2,090 yen tax included)</small>
Homemade “Pate” Pork, Pistachio	2,800 <small>(3,080 yen tax included)</small>
Homemade “Terrine” Pork, Consommé Jelly	2,800 <small>(3,080 yen tax included)</small>
Prosciutto ~From Auvergne, France~	2,800 <small>(3,080 yen tax included)</small>
Mozzarella & Cherry Tomatoes	3,000 <small>(3,300 yen tax included)</small>
Snapper, Salad, Bottarga	3,200 <small>(3,520 yen tax included)</small>
Beef Carpaccio, Roquette, Balsamic	3,800 <small>(4,180 yen tax included)</small>

HOT APPETIZER

Prosciutto, Focaccia (1 piece)	900 <small>(990 yen tax included)</small>
Fresh Whitebait Bruschetta (1 piece)	1,100 <small>(1,210 yen tax included)</small>
Hachimantai Geo Farm Mushrooms, Garlic Sauté	2,800 <small>(3,080 yen tax included)</small>
Parmigiano & Fresh Green Pepper Risotto	3,000 <small>(3,300 yen tax included)</small>
Beef Tripe, Mushroom, Yuzu Pepper	3,000 <small>(3,300 yen tax included)</small>
Porcini Mushroom Cream Risotto	3,600 <small>(3,960 yen tax included)</small>
Grilled Homemade Swordfish Sausage	3,800 <small>(4,180 yen tax included)</small>
Grilled Prawn, Calabrian Style (4 tails)	4,800 <small>(5,280 yen tax included)</small>
Foie Gras, Caramelized, Fig, White Miso	5,800 <small>(6,380 yen tax included)</small>
Today’s Soup	1,500~ <small>(1,650 yen tax included)</small>

PASTA

Hachimantai Mushroom, Vegan Bolognese, Linguine	2,400 <small>(2,640yen tax included)</small>
Iberico Pork Bacon, Carbonara, Fettuccine	2,600 <small>(2,860yen tax included)</small>
Beef, Porcini Mushroom, Bolognese, Fettuccine	2,600 <small>(2,860yen tax included)</small>
Fermented Green Chili, Whitebait, Aglio Olio, Spaghetтини	2,600 <small>(2,860yen tax included)</small>
Homemade Salsiccia, Amatriciana, Mocchilini	2,600 <small>(2,860yen tax included)</small>
Ripe Tomato, Buffalo Mozzarella, Mochilini	2,800 <small>(3,080yen tax included)</small>
Bottarga, Aomori Garlic, Peperoncino, Spaghetтини	2,800 <small>(3,080yen tax included)</small>
Vongole Bianco, Spaghetтини	3,200 <small>(3,520yen tax included)</small>
Prawn, Tomato Cream, Fettuccine (2 prawns)	4,200 <small>(4,620yen tax included)</small>
Fresh Sea Urchin, Cream Sauce, Linguine	4,800 <small>(5,280yen tax included)</small>
Today’s Pasta	2,400~ <small>(2,640yen~ tax included)</small>

MAIN

Today’s Fish	4,200~ <small>(4,620yen~ tax included)</small>
Chicken, Mushroom Herb Cream Sauce	3,800 <small>(4,180yen tax included)</small>
Domestic Pork, Sweet Potato, Gorgonzola	4,800 <small>(5,280yen tax included)</small>
Domestic Beef Sirloin(140g), Malabar Spinach, Fermented Turnip	8,400 <small>(9,240yen tax included)</small>
Wagyu Fillet(140g), Malabar Spinach, Fermented Turnip	13,800 <small>(15,180yen tax included)</small>
Lamb, Seasonal Vegetables, Harissa	7,000 <small>(7,700yen tax included)</small>

DESSERT

Tiramisu	1,300 <small>(1,430yen tax included)</small>
Tea mousse, Fig, Pomegranate	1,300 <small>(1,430yen tax included)</small>
Shine Muscat, White Bean Paste Mousse	1,300 <small>(1,430yen tax included)</small>
Chestnut Cassata	1,300 <small>(1,430yen tax included)</small>

CHEESE

Cheese Plate (3kinds)	2,800 <small>(3,080yen tax included)</small>
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KID’S MENU

Kid’s Course ★Children 9 years old and over	6,000 <small>(6,600yen tax included)</small>	Kid’s Hamburger steak 1,200 <small>(1,320yen tax included)</small>
French Fries	600 <small>(660yen tax included)</small>	Kid’s Pizza 1,000 <small>(1,100yen tax included)</small>
Kid’s Pasta	1,000 <small>(1,100yen tax included)</small>	

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