

事前予約
限定

Tasting Course

Casita初回ビジター向けのお試しコース。
小さなポーションで全10品のお料理を一度にご堪能頂けます。

¥9,900

(Tax in)

APPETIZER

とうもろこしの冷製ズッパ
Corn Soup

蛸のジェノパッセ
Octopus Carpaccio

ボッコンチーニのカプレーゼ
Caprese

トンナートペペロナータ
Roasted Paprika with Tuna Sauce

万願寺唐辛子のチーズフリット
Fritter of Manganji Pepper

バターナッツかぼちゃのリゾット
Butternut Squash Risotto

MAIN

旬の鮮魚炭火烧
Grilled Today's Fish

国産牛の炭火烧
Grilled Japanese Beef

PASTA

あおさ海苔と釜揚げシラス リングイネ
Linguine with Whitebait and Aosa Seaweed

DESSERT

ほうじ茶チョコラータ
Roasted Green Tea Tiramisu

R E S T A U R A N T

Casita

Seasonal Course

¥12,000

(Tax in ¥ 13, 200)

AMUSE

とうもろこしの冷製ズッパ
Corn Soup

APPETIZER

タスマニアオーシャントラウトのマリネ
Marinated Ocean Trout with Calamondin and Elderflower Sauce

HOT APPETIZER

神山椎茸とパートフィロ
ロメスコソース

Grilled "KAMIYAMA SHIITAKE" Mushroom with Romesco Sauce

RISOTTO

2 4 か月熟成パルミジャーノチーズと生胡椒のリゾット
Parmigiano Reggiano 24 Months Matured

MAIN

Choice

下記メニューより、1品お選びください

鹿児島県 霧島ポークの炭火烧
Grilled Japanese Pork

or

北海道 宗谷黒牛の炭火烧 +¥1,800(税込 ¥ 1,980)
Grilled "HOKKAIDO SOYA-KUROUSHI" +1,800yen(+1,980yen tax included)

PASTA

真蛸のカラブリア モッチリーニ
Mocchillini with Octopus, Rosamarina and Tomato Sauce

DESSERT

マヌカハニームース レモンのジュレ
Manuka Honey Mousse and Lemon Jelly

Chef's Course

¥17,500

(Tax in ¥ 19,250)

AMUSE

海のスプーン とうもろこしの冷製ズッパ
Seafood Spoon
Corn Soup

APPETIZER

豊洲市場 鮮魚3種のカルパッチョ
Fresh Fish Carpaccio From "TOYOSU"

HOT APPETIZER

フォアグラのキャラメリゼ マンゴーヴァニラ ヨーグルト
Caramelized Foie Gras with Mango and Yogurt

PASTA

生雲丹のクリームソース リングイネ
Linguine with Sea Urchin Cream Sauce

MAIN

Choice

下記メニューより、1品お選びください

北海道 宗谷黒牛サーロインの炭火烧
Grilled "HOKKAIDO SOYA-KUROUSHI" Sirloin

or

北海道 宗谷黒牛フィレの炭火烧 +¥2,700(税込 ¥ 2,970)
Grilled "HOKKAIDO SOYA-KUROUSHI" Fillet
+2,700yen(+2,970yen tax included)

RISOTTO

静岡県産 釜揚げシラスのリゾット
Whitebait

DESSERT

シャインマスカットのクレームダンジュ
ジャスミンガナッシュ
Crème d'Anjou with Shine Muscat and Jasmine Ganache

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
お答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.

R E S T A U R A N T

Casita

OYSTER & CAVIAR

Today's Fresh Oyster

-Please Ask Staff-	1 Piece	850 (935)
	4 Piece	3,200 (3,520)
	8 Piece	6,000 (6,600)

A bite of Happiness "SEA"

Caviar Plate(13g) with Condiment (Poland)	1,500 (1,650)
	9,000 (9,900)

APPETIZER

Fresh Fish Carpaccio From "TOYOSU"	3,200 (3,520)
3kinds Fresh Fish Carpaccio From "TOYOSU"	3,800 (4,180)
Amela Tomato and Burrata Cheese	3,300 (3,630)
Prosciutto From Auvergne, France	2,900 (3,190)
Sauteed "KAMIYAMA SHIITAKE" Mushrooms with Garlic	2,900 (3,190)
Grilled Prawn with Cajun Spice and Lime	4,900 (5,390)

Chef's Recommended Appetizer

Roasted KIRISHIMA Pork with Tonnato Sauce	3,500 (3,850)
Caramelized Foie Gras with Mango and Yogurt	5,900 (6,490)

A 10% Service charge will be added to your bill.

Please let us know if you have any allergies.

SALAD & SOUP

Rocket and Pecorino Cheese Salad	1,950 (2,145)
Mixed Green Salad with Balsamic Dressing	2,450 (2,695)
Clam Chowder (for 1)	1,650 (1,815)
Today's Soup (for 1)	1,400~ (1,540~)

PASTA & RISOTTO

"Aglio, Olio e Peperoncino" Spaghettni with Garlic from AOMORI	1,950 (2,145)
"Pomodoro" Spaghettni with Ripe Tomato Sauce	1,950 (2,145)
"Carbonara" Mocchillini with Iberico Pork and Egg	2,650 (2,915)
"Boglonese" Fettuccine with "KUROUSHI" and Porcini Mushroom	2,800 (3,080)
Mocchillini with Whitebait,Mnganji Pepper,Garlic and Olive Oil	2,900 (3,190)
Chilled Capellini with Amela Tomato and Brrata Cheese	3,200 (3,520)
"Vongole Bianco" Spaghettni with Clam and Garlic	3,500 (3,850)
Fettuccine with Prawn and Tomato Cream Sauce	4,400 (4,840)
Linguine with Sea Urchin Cream Sauce	4,900 (5,390)
Lasagna with "KUROUSHI" and Parmigiano Reggiano	3,800 (4,180)
Porcini Mushroom Risotto	3,700 (4,070)

Chef's Recommended Pasta

Chilled Capellini with Caviar	7,000 (7,700)
Linguine alla Pescatora	5,950 (6,545)

MAIN

Today's Fish -Please Ask Staff-	4,500 (4,950)
Rare-Roasted Aussie Ocean Trout with Browned Butter	3,900 (4,290)
Grilled Japanese Chicken with Puttanesca Sauce 200g	4,400 (4,840)
Grilled Japanese Pork with Seasonal Vegetable 200g	5,300 (5,830)
Grilled Aussie Lamb Rack 300g	6,900 (7,590)
"Tagliata di Manzo" Grilled Japanese Beef Ribeye 220g	7,900 (8,690)
Grilled "HOKKAIDO SOYA-KUROUSHI" Sirloin 140g	9,950 (10,945)

Chef's Recommended Main

Grilled "HOKKAIDO SOYA-KUROUSHI" Fillet 140g	11,950 (13,145)
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WITH

French Fries	1,200 (1,320)
Mushed Potatos	1,400 (1,540)

DESSERT& CHEESE

Tiramisu	1,300 (1,430)
Honey Mousse and Lemon Jelly	1,400 (1,540)
Lychee Cake and Lavender Cream	1,400 (1,540)
Earl Grey Mousse and Orange Bavarois	1,400 (1,540)
Assorted Cheese Plate (3kinds)	2,800 (3,080)

KID'S MENU

Kid's Course For ages 9 and up	6,200 (6,820)	Kid's Hamburg Steak with Bread	1,300 (1,430)
French Fries	750 (825)		
Kid's Pasta with Bread -Tomato Sauce or Meat Sauce-	1,100 (1,210)	Kid's Pizza	1,100 (1,210)