

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 & Service charge included)

APPETIZER

本日のスープ
Today's Soup

鮮魚のカルパッチョ
Fresh Fish Carpaccio

枝豆とブランマンジェ
Blancmange

玉蜀黍のタルト
Corn Tart

茄子の炭火焼
Eggplant

アスパラガスとチーズのリゾット
Asparagus & Cheese Risotto

マダコのグリル
Octopus

MAIN

北海道 宗谷黒牛リブロース
Japanese Beef Rib Eye

PASTA

アオリイカと紫蘇のジェノベーゼ リングイネ
Pasta alla genovese

DESSERT

パッションマンゴーのティラミス
Passion Fruit and Mango Tiramisu

R E S T A U R A N T

Casita

Seasonal Course

¥12,000

(Tax in ¥ 13, 200)

COLD 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

ホワイタスパラガスのソテー
真鯛とグアンチャーレ
Sautéed White Asparagus with Snapper and Guanciale

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 霧島ポークの炭火焼
Grilled Japanese Pork

or

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

PASTA

鯖の頬肉コンフィトラパネーゼ モッチリーニ
Mocchillini with Trapanese Sauce with Tuna

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 枝豆のブランマンジェ
Seafood Spoon
EDAMAME Blancmange

APPETIZER

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

HOT APPETIZER

フオアグラのキャラメリゼ メロンとソーテルヌ
Caramelized Foie Gras with Melon,
Sauternes Jelly and White Chocolate Cream

PASTA

生雲丹のクリームソース リングイネ
Linguinewith 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焼
Grilled "HOKKAIDO SOYA-KUROUSHI" Sirloin

or

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

RISOTTO

釜揚げシラスのリゾット
Whitebait

DESSERT

アールグレイパルフェ
オレンジ&キャラメルシガー
Earl Grey Mousse and Orange Bavaois

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)
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A bite of Happiness “SEA”		1,500 (1,650)
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EDAMAME Blancmange		1,400 (1,540)
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Caviar Plate(13g) with Condiment (Poland)		9,000 (9,900)
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APPETIZER

Fresh Fish Carpaccio From “TOYOSU”		3,200 (3,520)
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Fresh Fish Carpaccio From “TOYOSU”(3kind)		3,800 (4,180)
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Octopus Carpaccio with Basil Pesto		2,900 (3,190)
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Buffalo Mozzarella and Cherry Tomatoes		2,750 (3,085)
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Prosciutto From Auvergne, France		2,900 (3,190)
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Sauteed “KAMIYAMA SHIITAKE” Mushrooms with Garlic		2,900 (3,190)
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Grilled Oyster with Herb Butter (4Piece)		2,900 (3,190)
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Sautéed White Asparagus with Snapper and Guanciale		3,100 (3,410)
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“Fritto Misto” Fried Octopus and Squid		3,300 (3,630)
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Grilled Prawn with Cajun Spice and Lime		4,900 (5,390)
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Chef's Recommended Appetizer

Amela Tomato and Burrata Cheese	3,300 (3,630)
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Roasted KIRISHIMA Pork with Tonnato Sauce	3,500 (3,850)
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Caramelized Foie Gras with Melon, Sauternes Jelly and White Chocolate Cream	5,900 (6,490)
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A 10% Service charge will be added to your bill.

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SALAD & SOUP

Rocket and Pecorino Cheese Salad	1,950 (2,145)
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Mixed Green Salad with Balsamic Dressing	2,450 (2,695)
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“CASITA SALAD” Seafood Salada with Ginger Dressing	3,700 (4,070)
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Bagna Cauda	2,700 (2,970)
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Clam Chowder (for 1)	1,650 (1,815)
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Today's Soup (for 1)	1,400～ (1,540～)
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PASTA & RISOTTO

“Agllo, Olio e Peperoncino” Spaghetтини with Garlic from AOMORI	1,950 (2,145)
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“Pomodoro” Spaghetтини with Ripe Tomato Sauce	1,950 (2,145)
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“Carbonara” Mocchillini with Iberico Pork and Egg	2,650 (2,915)
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“Boglonese” Fettuccine with “KUROUSHI” and Porcini Mushroom	2,800 (3,080)
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Mocchillini with Trapanese Sauce with Tuna	3,300 (3,630)
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“Vongole Bianco” Spaghetтини with Clam and Garlic	3,500 (3,850)
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Fettuccine with Prawn and Tomato Cream Sauce	4,400 (4,840)
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Linguine with Sea Urchin Cream Sauce	4,900 (5,390)
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Lasagna with “KUROUSHI” and Parmigiano Reggiano	3,800 (4,180)
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Porcini Mushroom Risotto	3,700 (4,070)
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Parmigiano Reggiano Risotto with Fresh Peppercorns in Brine	3,000 (3,300)
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Chef's Recommended Pasta

Linguine alla Pescatora	5,950 (6,545)
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MAIN

Today's Fish -Please Ask Staff-	4,500 (4,950)
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Rare-Roasted Aussie Ocean Trout with Browned Butter	3,900 (4,290)
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Grilled Japanese Chicken with Puttanesca Sauce 200g	4,400 (4,840)
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Grilled Japanese Pork with Seasonal Vegetable 200g	5,300 (5,830)
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Grilled Aussie Lamb Rack 300g	6,900 (7,590)
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“Tagliata di Manzo” Grilled Japanese Beef Ribeye 220g	7,900 (8,690)
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Grilled “HOKKAIDO SOYA-KUROUSHI” Sirloin 140g	9,950 (10,945)
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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)
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Mushed Potatos	1,400 (1,540)
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DESSERT& CHEESE

Tiramisu	1,300 (1,430)
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Honey Mousse and Lemon Jelly	1,400 (1,540)
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Lychee Cake and Lavender Cream	1,400 (1,540)
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Earl Grey Mousse and Orange Bavarois	1,400 (1,540)
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Assorted Cheese Plate (3kinds)	2,800 (3,080)
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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)
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French Fries	750 (825)
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Kid's Pasta with Bread -Tomato Sauce or Meat Sauce-	1,100 (1,210)	Kid's Pizza	1,100 (1,210)
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