

¥11,330

(Tax in ¥12,463)

Cold Appetizer

神奈川県 三崎港直送鮮魚のカルパッチョ

Fresh Fish Carpaccio From Misaki Port

Hot Appetizer

神山しいたけの食べ比べ
シンプルとイタリアン

KAMIYAMA SHIITAKE
Simple Sauteed and Italian Style Stuffed Meat

Risotto

24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 ロースの炭火焼

Grilled Japanese Pork

OR

北海道 宗谷黒牛サーロインの炭火焼 +¥1,800(税込 ¥1,980)

Grilled "HOKKAIDO SOYA-KUROUSHI" Sirloin +1,800yen(+1,980yen tax included)

Pasta

青森県産ムール貝とセリ リングイネ

Linguine with Mussel and Japanese Parsley

Dessert

桜と抹茶

"SAKURA" Mousse and Ice Cream with Flavor of "MATCHA"

¥16,480

(Tax in ¥18,128)

Amuse

幸せの2スプーン

2 bites of happiness
"SEA" and "LAND"

Appetizer

神奈川県 三崎港直送鮮魚 3種のカルパッチョ

Fresh Fish Carpaccio From Misaki Port

Hot Appetizer

フォアグラのキャラメリゼ イチゴとクレームダンジュ

Caramelized Foie Gras with Strawberry and Crème d'Anjou

Fish

本日の魚介を使った一品

Today's Seafood Dish

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)

Pasta

北海道 生雲丹のクリームソース リングイネ

Linguine with Sea Urchin Cream Sauce

Dessert

シンフォニア ディ カカオ

Sinfonia di Cacao

Casita

OYSTER & CAVIAR

Today's Fresh Oyster

-Please Ask Staff-	1 Piece	800 (880)
	Tasting Plate (2kind)	1,500 (1,650)
A bite of Happiness	"SEA"	1,500 (1,650)
	"LAND"	1,500 (1,650)
	Both "SEA" and "LAND"	3,000 (3,300)
Caviar Plate(13g) with Condiment (Poland)		8,500 (9,350)

APPETIZER

Fresh Fish Carpaccio From Misaki Port	3,000 (3,300)
Octopus Carpaccio with Lemon Dressing and Orange	2,800 (3,080)
Buffalo Mozzarella and Cherry Tomatoes	2,600 (2,860)
Prosciutto From Auvergne, France	2,800 (3,080)
Sauteed "KAMIYAMA SHITAKE" Mushrooms with Garlic	2,800 (3,080)
Grilled Oyster with Herb Butter (4Piece)	2,900 (3,190)
Steamed Mussels with White Wine	3,000 (3,300)
"Fritto Misto" Fried Octopus and Squid	3,200 (3,520)
Grilled Prawn with Cajun Spice and Lime	4,800 (5,280)

Chef's Recommended Appetizer

Strawberry and Burrata Cheese	3,200 (3,520)
Roasted IWACHU Pork with Tonnato Sauce	3,500 (3,850)
Caramelized Foie Gras with Strawberry and Crème d'Anju	5,800 (6,380)

SALAD & SOUP

Rocket and Pecorino Cheese Salad	1,900 (2,090)
Mixed Green Salad with Balsamic Dressing	2,400 (2,640)
"CASITA SALAD" Seafood Salada with Ginger Dressing	3,600 (2,960)
Bagna Cauda	2,500 (2,750)
Clam Chowder (for 1)	1,600 (1,760)
Today's Soup (for 1)	1,400~ (1,540~)

PASTA & RISOTTO

"Aglio, Olio e Peperoncino" Spaghettini with Garlic from AOMORI	1,900 (2,090)
"Pomodoro" Spaghettini with Ripe Tomato Sauce	1,900 (2,090)
"Carbonara" Mocchillini with Iberico Pork and Egg	2,600 (2,860)
"Boglonese" Fettuccine with "KUROUSHI" and Porcini Mushroom	2,600 (2,860)
Linguine with Mussel from AOMORI and Japanese Parsley	3,200 (2,520)
"Vongole Bianco" Spaghettini with Clam and Garlic	3,400 (3,740)
Fettuccine with Prawn and Tomato Cream Sauce	4,200 (4,620)
Linguine with Sea Urchin Cream Sauce	4,800 (5,280)
Lasagna with "KUROUSHI" and Parmigiano Reggiano	3,800 (4,180)
Porcini Mushroom Risotto	3,600 (3,960)
Parmigiano Reggiano Risotto with Fresh Peppercorns in Brine	3,000 (3,300)

Chef's Recommended Pasta

Linguine alla Pescatora	5,800 (6,380)
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MAIN

Today's Fish -Please Ask Staff-	4,800 (5,280)
Grilled Japanese Chicken with Puttanesca Sauce 200g	3,800 (4,180)
Grilled Japanese Pork with Seasonal Vegetable 200g	4,800 (5,280)
Grilled Aussie Lamb Rack 300g	7,000 (7,700)
"Tagliata di Manzo" Grilled Japanese Beef Ribeye 220g	7,500 (8,250)
Grilled "HOKKAIDO SOYA-KUROUSHI" Sirloin 140g	9,800 (10,780)

Chef's Recommended Main

Grilled "HOKKAIDO SOYA-KUROUSHI" Fillet 140g	11,800 (12,980)
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WITH

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

DESSERT & CHEESE

Tiramisu	1,300 (1,430)
Strawberry Tiramisu	1,300 (1,430)
"SAKURA" Mousse and Ice Cream with "MATCHA"	1,300 (1,430)
Sinfonia di Cacao	1,400 (1,540)
White Chocolate Blancmange with Kiwi Fruit	1,300 (1,430)
Assorted Cheese Plate (3kinds)	2,600 (2,860)

KID'S MENU

Kid's Course For ages 9 and up	6,000 (6,600)	Kid's Hamburg Steak with Bread	1,300 (1,430)
French Fries	700 (770)		
Kid's Pasta with Bread -Tomato Sauce or Meat Sauce-	1,100 (1,210)	Kid's Pizza	1,100 (1,210)

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

Please let us know if you have any allergies.