

## IKYGAI

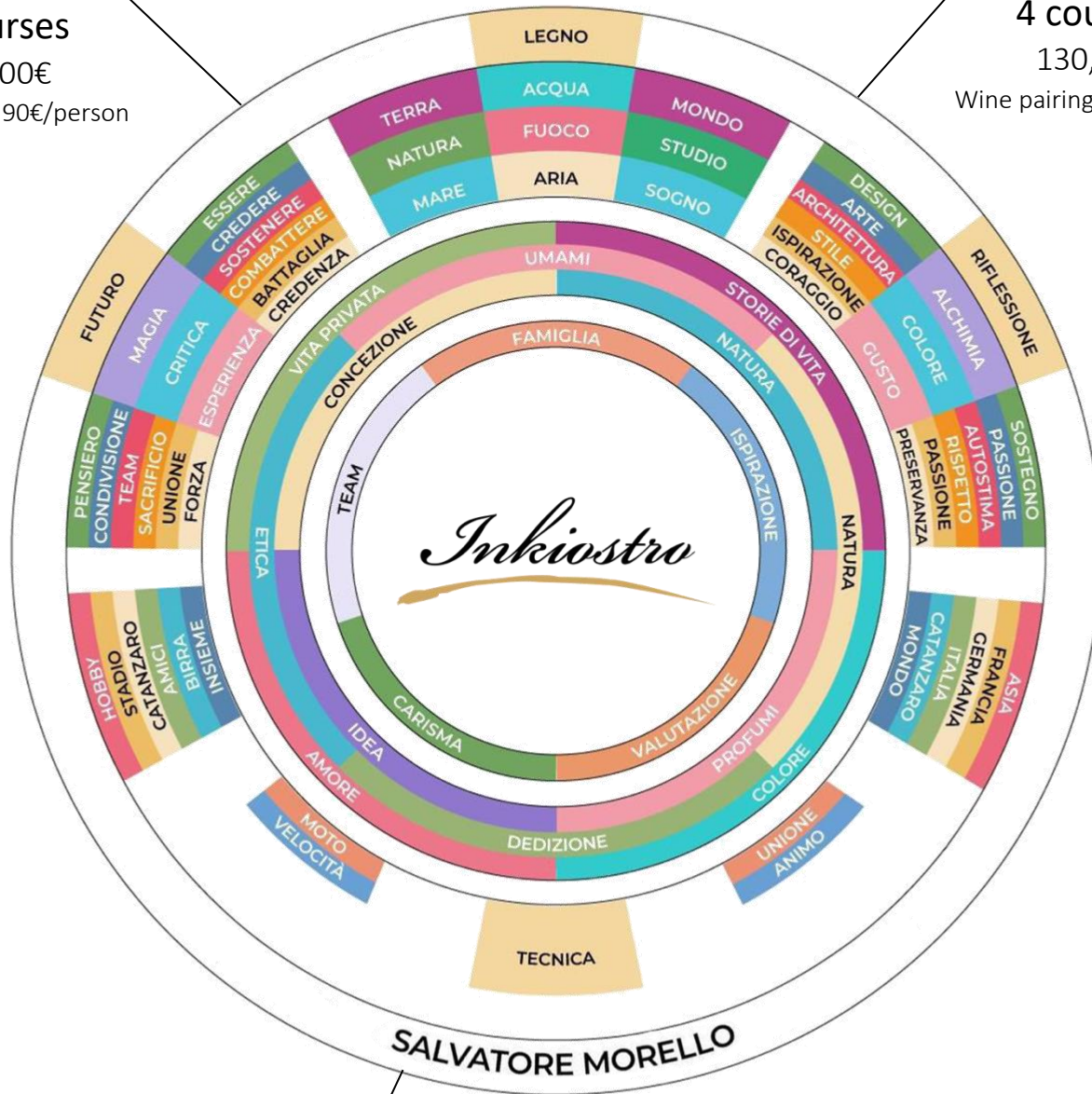
“The Meaning”

6 courses  
155,00€  
Wine pairing 90€/person

## TOKI

“The Time”

4 courses  
130,00€  
Wine pairing 55€/person



## NAGOMI

“The harmony that encompasses time and meaning”

7 courses  
180,00€  
Wine pairing 125€/person

The tasting menus are available exclusively for the entire table

For Table of four guest onwards, we offer one of the tasting routes



## A` La Carte

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Amberjack* · Kujo Negi · Daikon · Batis	60 €
Oyster · “Rossa Emiliana” Bone Marrow · Teriyaki · Peas	60€
John Dory · Bue Bordelaise · Jerusalem Artichoke · Red Shrimp	60 €
Soba · “Rossa Emiliana” · Kefir · Seaweed	50 €
Warm Risotto · Oysters · Oxidized Kiwi	50 €
Bottone · Eel · Charcoal · Caviar	60 €
Turbot* · White Asparagus · Elderberry · Razor Clam	75 €
Pigeon · Unripe Peach Umeshu · Shiso · Calpico	70 €
Cornigliese Sheep · Kyabetsu · Teriyaki · Undergrowth	70 €
Poulet de Bresse in Cocotte · Fricassée · Vin Jaune · Morel (served for a minimum of 2 people)	65 €

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Cheese selection 35 €

À la carte orders are available, with a minimum of two courses per person

Please Kindly inform our staff any food allergies or intolerances.

A list of food allergens is available upon request

\*Product treated with rapid temperature reduction in accordance with del EC Reg. No. 852/04

