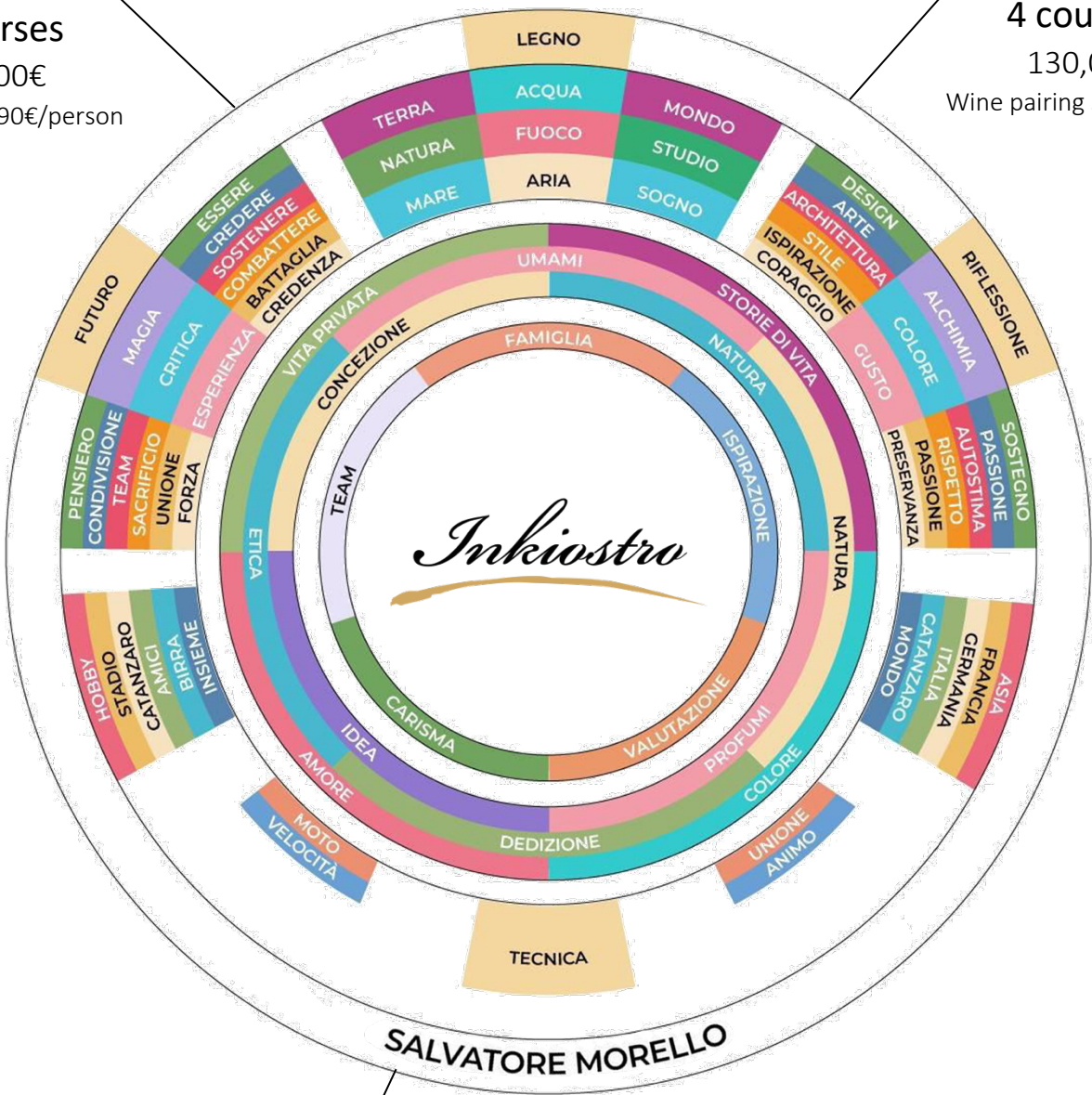


IKIGAI
“The Meaning”

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

Oyster · Red Shiso · Champonzu · Green Apple	40 €
Amberjack · Kujo Negi · Sakura Radish · Batis	65 €
Red Mullet · Bouillabaisse · Fennel · Rouille	75 €
Foie Gras Torchon · Pears · Sake · Hazelnut	75 €
Gnocchi · Gyōran · Bottarga · Koji	50 €
Warm Risotto · Oysters · Oxidized Kiwi · Seaweeds	60 €
Bottone · Eel · Salad · Kaluga	75 €
Turbot · Bourride · Kohlrabi · Daikon	75 €
Pigeon · Lapsang Tè · Carrots Under Salt · Shimeji	75 €
Cornigliese Sheep · Eggplant · Peper · Black Garlic	75 €
Blue Lobster · Mantuan Pumpkin · Pork Umami · Almonds	95 €

Cheese selection	35 €
Melon ·Buffalo Stracciatella · Pineapple sage · Verjus hollandaise	26 €
Cassis · 70 % Vietnam Chocolate · Nasturtium · Barolo Chinato	28 €

