

IKIGAI

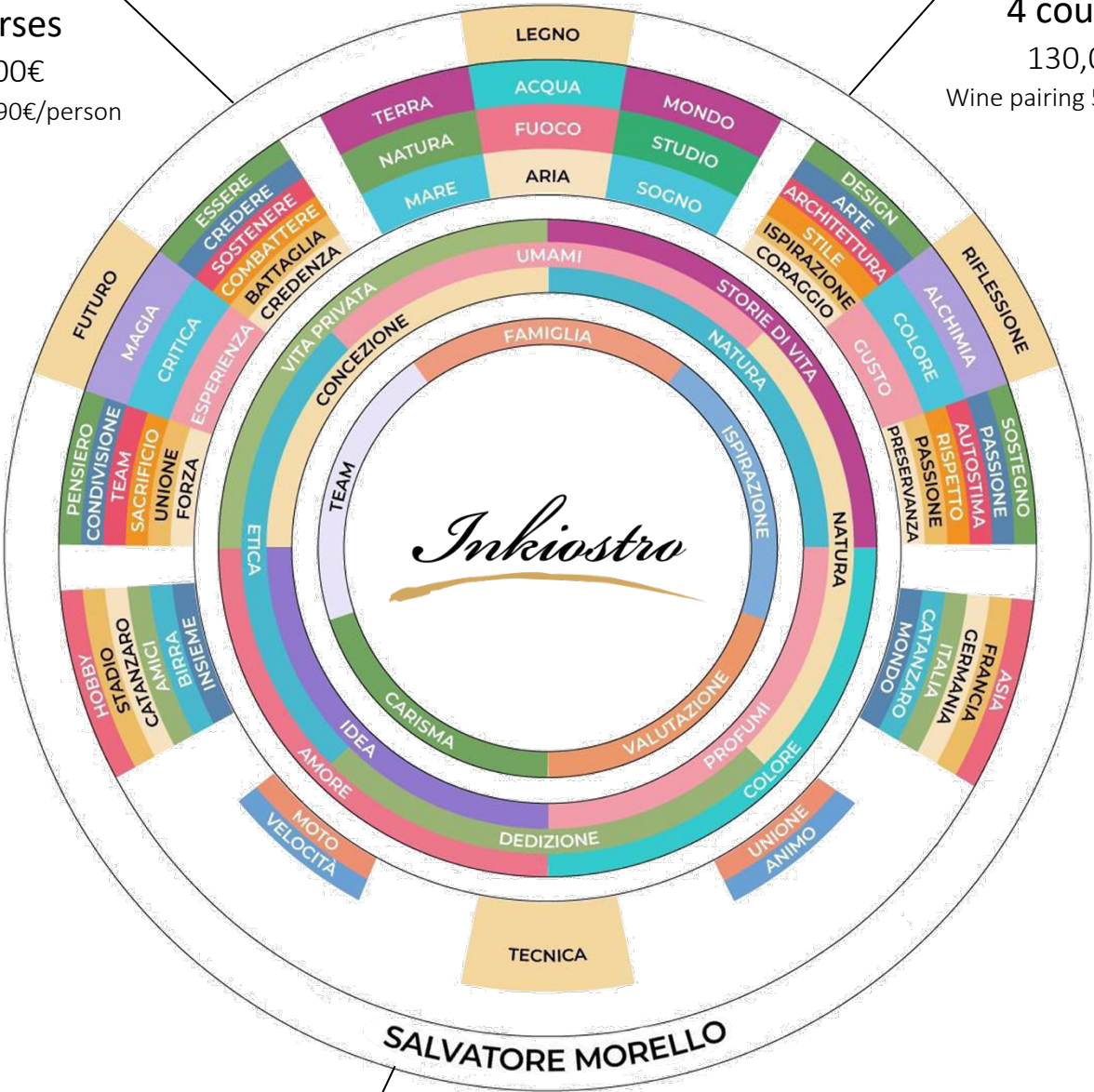
“The Meaning”

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 €

White Truffle

White Truffle · Hacto Miso · Salted Caramel · Hazelnuts	
Adding to tasting path	35 €



Dessert

AWAYUKI - La frutta sotto la neve 20€
Plums · Buttermilk · Salad Burnet · Buckwheat

KOKO - Memoria di un calore 28€
Apples · Toasted Milk · Kuromoji · Buckwheat

YUGEN - La profondità dell'invisibile 28€
Cassis · 70 % Vietnam Chocolate · Nasturtium · Barolo Chinato

YOIN - Ciò che rimane 55€
White Truffle · Hacto Miso · Salted Caramel · Hazelnuts

WAKAKUSA - Sussurro d'Erba 28€
Wheat Gem · Milk · Oats · Mysticism

SHIZEN – Essenza Naturale 35€
Cheese Selection

