

IKYGAI

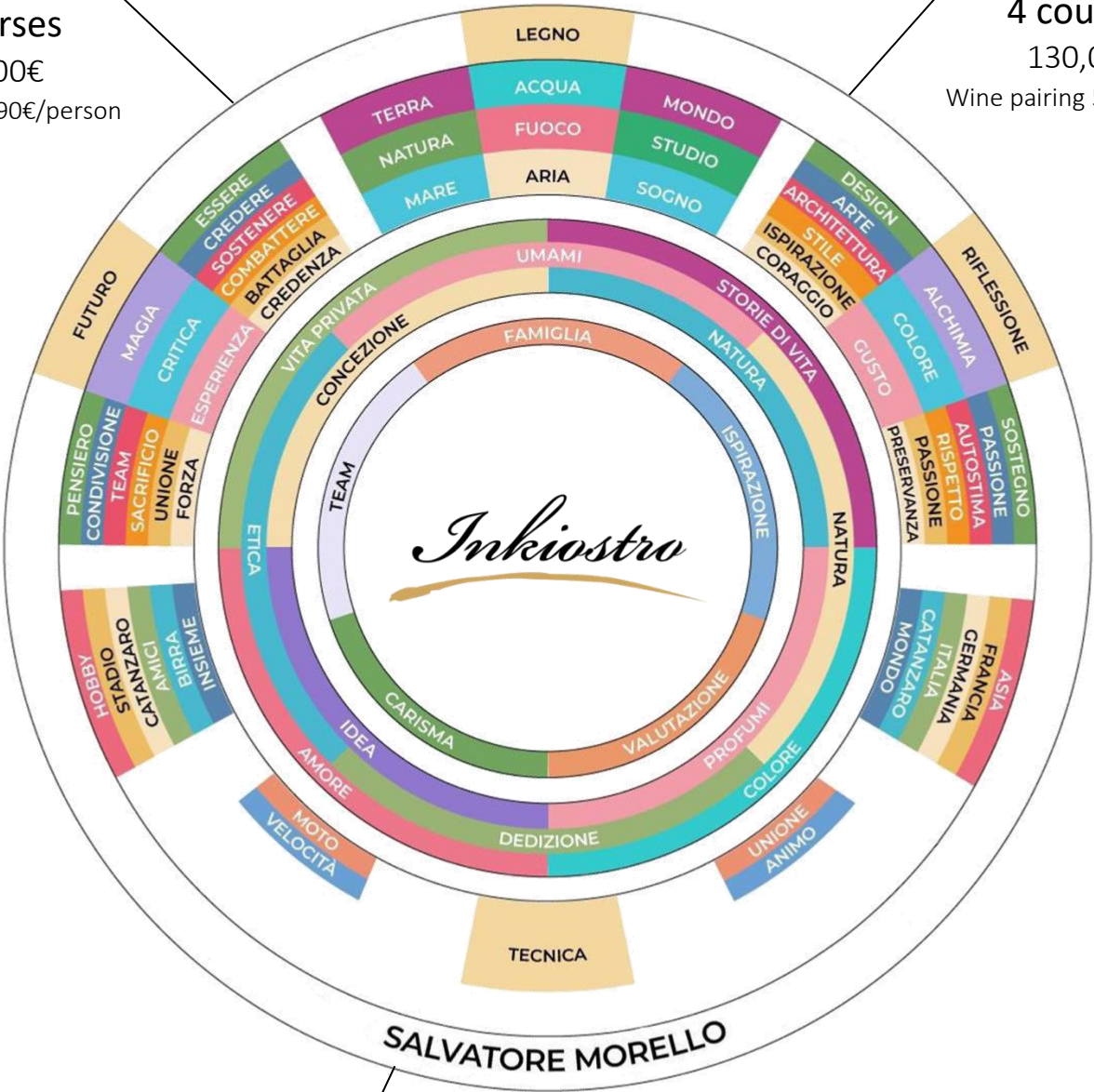
"The Meaning"

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

Amberjack* · Kujo Negi · Daikon · Batis	65 €
Oyster · Champagne · Kyuri · Summer Flowers	60 €
Turbot* · Bourride · Bonitosoy · Bomba	65 €
Cold Spaghetti · Cucumber Kimchi · Shiso · Tofu	50 €
Warm Risotto · Oysters · Oxidized Kiwi	55 €
Bottone · Eel · Charcoal · Caviar	70 €
Red Mullet* · Bouillabaisse · Aka Kōrō · Koshihikari	75 €
Pigeon · Fourme d’Ambert · Sesame · Truffle	75 €
Cornigliese Sheep · Kyabetsu · Teriyaki · Undergrowth	75 €
Blu Lobster* · Curry Emiliano · Bimi · Bergamot	85 €

Cheese selection	35 €
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À la carte orders are available, with a minimum of two courses per person
The Cover Charge: 10€

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

