

The Tasting Menù

Toki

A four-course course dedicated to "Time", a breath of the seasons an identity.

•
120€ /Person

Toki Wine Pairing 55 € /Person

Inkiostro

Seven courses designed and dedicated to the Restaurant by our Chef, according to his philosophy.

•
185 € /Persona

Inkiostro Wine Pairing 125 € /Person

Ikygai

Five creations able to express the concept Ikygai, "life" - Iky and "value" - Gai.

•
145 € /Person

Ikygai Wine Pairing 90 € /Person

The tasting menus are available exclusively for the entire table



Foie Gras · Spinach · Fennel · Lemon 60 €

Amberjack* · Kujonegi · Daikon · Batis 60 €

Turbot* · Tamarind · Razor Clam · Tom Kha Gai 60 €

Pike* · Piglet · Jerusalem Arthichoke · Green Tea 60 €

•

Inkiostro · Coconut · Cuttlefish 50 €

Eliche · Balsamic Vinegar · Lentils · Parsley 50 €

Warm Risotto · Oysters · Kiwi 50 €

Bottone · Eel · Charcoal · Caviar 60 €

•

Lobester · Artichoke · Parmigiano R. · White Truffle · Culatello 95 €

Pigeon · Fermented Plums · Sauerkraut · Almond Milk 70 €

Lamb · Karudon Cherry · Sweet Potato · Turnip Greens 70 €

Roe Deer · Beetroot · Sweet Potato · Turnip Top 70 €

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