

IKYGAI
"The Meaning"

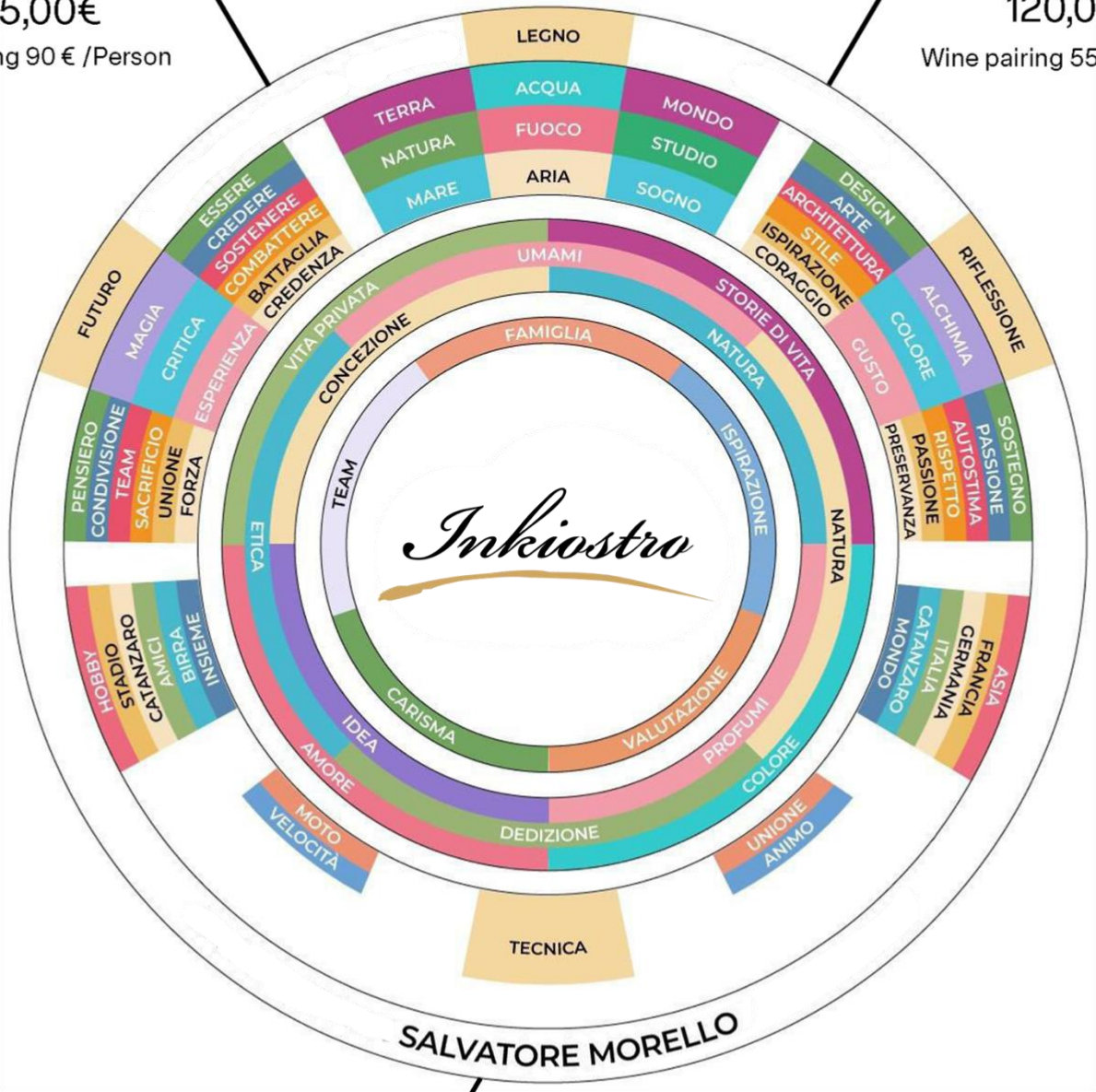
6 courses
145,00€

Wine pairing 90 € /Person

TOKI
"The Time"

4 courses
120,00€

Wine pairing 55 € /Person



NAGOMI

"the harmony that encompasses time and meaning"

8 courses
185,00€

Wine pairing 125 € /Person

The tasting menus are available exclusively for the entire table



A`La Carte

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 €

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Inkiostro · Coconut ·Cuttlefish	50 €
Eliche · Balsamic Vinegar · Lentils · Parsley	50 €
Warm Risotto · Oysters · Kiwi	50 €
Bottone · Eel· Charcoal · Caviar	60 €

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Langoustine · Artichoke · Parmigiano R. · Truffle “Bianchetto”	85 €
Pigeon · Fermented Plums · Sauerkraut · Almond Milk	70 €
Lamb · Karudon Cherry · Sweet Potato · Turnip Greens	70 €
Roe Deer ·Beetroot· Sweet Potato · Turnip Top	70 €

Cheese selection	35 €
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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

