

APERITIVO	FRANCIACORTA COUPE, MONTE ROSSA CHARDONNAY, LOMBARDIA , NV	19	K O N D A T E M E N U
	SHINJUKU ALBATROSS PINEAPPLE, SANTA SPINA, CINNAMON & CHILLI	13.5	
	TOKYO SPUMA BLOOD ORANGE, SENCHA, CINZANO, RUM & YAKULT	13.5	
	BOULEVARDIER ANTICO CARPANO, SELECT & SUNTORY TOKI	13.5	
	ANGELINA MILK TEA BLOOD ORANGE, SENCHA & YAKULT (NON-ALC.)	10	
	SAICHO HOJICHA SPARKLING TEA	7	

KONDATE MENU 68
Multi-Course Seasonal Set Menu

ANTIPASTI Langoustine Tempura, Red Prawn, Crab & Crusco
Shokupan, Ankimo, Mostarda & Lardo
Chawanmushi, Wagyu Bolognese & Tropea

CRUDO Madai, Smoked Soy Butter & Golden Kiwi
Hamachi, Rhubarb & Kumquat

PASTA Primavera Quattro-Quarti, Asparagus & Yuzu

BINCHOTAN Veal, Monkfish, Bitter Greens & Sage

DOLCI Apple, Yuzu & Sorrel

Merlino Zabaglione, Kinako & Fragolini

WINE PAIRING ANGELINA WINE PAIRING 67
Celebrating Italian indigenous grape varieties, artisan producers and lesser known fine wines from Piedmont to Sicily that complement the eclectic nature of our food and experience.

ANGELINA TUTTO INCLUSO 88
Aperitivo, Wine Pairing & Digestivo.
The complete experience.

We have a black book available
with our full drinks selection.

Please notify your waiter if you have any allergies.
A discretionary fifteen percent service charge will be
added to your bill.