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| APERITIVO | ANGELINA COLLEZIONE PRIVATA, FONGARO<br>METODO CLASSICO DOC, DURELLA, VENETO, 2020 | 15   | K<br>O<br>N<br>D<br>A<br>T<br>E<br><br>M<br>E<br>N<br>U |
|           | SHINJUKU ALBATROSS<br>PINEAPPLE, SANTA SPINA, CINNAMON & CHILLI                    | 13.5 |                                                         |
|           | HAKU DI VINO<br>HAKU VODKA, BASIL, MERLINO, YUZU & CITRUS                          | 13.5 |                                                         |
|           | SUIKA UBRIACA<br>ROKU GIN, WATERMELON & COINTREAU                                  | 13.5 |                                                         |
|           | YUZU FIZZ<br>YUZU, GINGER & SODA (NON-ALC.)                                        | 10   |                                                         |
|           | SAICHO<br>HOJICHA SPARKLING TEA                                                    | 7    |                                                         |

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| KONDATE MENU<br>Multi-Course Seasonal Set Menu | 74 |
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| CRUDO     | Hamachi, Almond & White Peach<br>Sea Bass, Barattiere & Bottarga                                     |
| ANTIPASTI | Veal Cotoletta Sando, Hispi & Umeboshi<br>Nori Tapioca, Tuna & Beetroot<br>Lamb & Fennel Chawanmushi |
| PASTA     | Tagliolini, Amalfi Lemon, Tobiko & Wasabi<br>Datterini & Nori Focaccia                               |
| BINCHOTAN | Bavette, Sweetcorn Kakiage, Lobster & Girolles                                                       |
| DOLCI     | Toasted Rice Gelato & Lychee<br>Pistachio & Almond Semifreddo, Matcha, Cherry                        |

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| WINE PAIRING | ANGELINA WINE PAIRING<br>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.<br><br>We have a black book available with our full drinks selection. | 67 |
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Please notify your waiter if you have any allergies or special dietary requirements.  
A discretionary fifteen percent service charge will be added to your bill.