

APERITIVO	ANGELINA COLLEZIONE PRIVATA, FONGARO METODO CLASSICO DOC, DURELLA, VENETO, 2020	15	K O N D A T E M E N U
	SHINJUKU ALBATROSS PINEAPPLE, SANTA SPINA, CINNAMON & CHILLI	13.5	
	TRUFFLE NEGRONI ROKU GIN, TRUFFLE, MARTINI & LUXARDO	13.5	
	RINGO SAKE, UMESHU & APPLE	13.5	
	TIPSY TOKI-O MISO, TOKI, MONTENEGRO	13.5	
	SHINJUKU KUINA PINEAPPLE, CINNAMON & CHILLI (NON-ALC.)	10	
	YUZU FIZZ YUZU , GINGER & SODA (NON- ALC.)	10	
	SAICHO HOJICHA SPARKLING TEA	7	
	KONDATE MENU Multi-Course Seasonal Set Menu	74	
CRUDO	Bluefin Tuna, Plum & Fig Leaf Madai, Muscat & Soy Brown Butter		
ANTIPASTI	Smoked Duck, Pecorino & Peppercorn Shokupan, Robiola, Umeboshi & Pistachio Bone Marrow, Sicilian Red Prawn & Finger Lime		
PASTA	Wild Boar Cappelacci, Kabocha & Furikake Nori & Rosemary Focaccia		
BINCHOTAN	Squab Kabayaki, Fig & Quince Rice, Gorgonzola & Panko		
DOLCI	Pear, Citrus & Chilli Genmaicha Purin Gianduja Mochifreddo		
WINE PAIRING	GRANDI CLASSICI PAIRING Geared towards the wine enthusiast, displaying rare and unique labels from prestigious producers. This gives the opportunity to taste some older vintages and harder to come by wines from Italy's rich and diverse landscape.	84	
	ANGELINA WINE PAIRING Celebrating Italian indigenous grape varieties, artisan producers and lesser known wines from Piedmont to Sicily that compliment the eclectic nature of our food.	67	
	ANGELINA DEGUSTAZIONE Three glasses of wine to compliment our menu.	38	
	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.		