

APERITIVO	ANGELINA 'METODO CLASSICO DURELLO 2018	15	K A I S E K I  M E N U
	SHINJUKU ALBATROSS PINEAPPLE, MEZCAL, CINNAMON & CHILLI	13	
	YUZUYU YUZU, SAKE, CINZANO & GINGER	13	
	BUTTERED DOWN TOKI, CAMPARI, ANTICA FORMULA & SOY BUTTER	13	
	YUZU FIZZ YUZU, GINGER & SODA (NON-ALCOHOLIC)	10	
	SAICHO HOJICHA SPARKLING TEA	7	
KAISEKI MENU	Thirteen dishes per person.	64	
ANTIPASTI	Sea Trout, Almond & Herb Sorbet Toro, Lardo & Moromi Miso Katsubushi Donut, Beef & Barolo		
CHAWANMUSHI	Squid, Girolle, Chicken & Caviar		
PANE	Rosemary & Nori Focaccia Buddha's Hand, Papaganigio & Nori		
CRUDO	Tuna, Pomegranate & Tonnato Pumpkin, Radicchio & Smoked Burrata		
PASTA	Tagliolini, Uni & Porcini		
BINCHOTAN	Lamb, Mussel & Curry		
DOLCI	Brulee Rice Pudding Pistachio Gelato Panino Nashi Pear & Yuzu		
WINE PAIRING	KAISEKI PAIRING 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.	55	
	GRAND CLASSIC! 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.	95	
	We have a black book available with our full drinks selection. Please notify your waiter if you have any allergies.		