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| APERITIVO    | ANGELINA 'METODO CLASSICO<br>DURELLO 2018  | 15   | K<br>A<br>I<br>S<br>E<br>K<br>I<br><br>M<br>E<br>N<br>U |
|              | SHINJUKU ALBATROSS<br>PINEAPPLE, MEZCAL, CINNAMON & CHILLI   | 13.5 |   |
|              | YUZUYU<br>YUZU, SAKE, CINZANO & GINGER   | 13.5 |   |
|              | BUTTERED DOWN<br>TOKI, CAMPARI, ANTICA FORMULA & SOY BUTTER  | 13.5 |   |
|              | YUZU FIZZ<br>YUZU, GINGER & SODA (NON-ALCOHOLIC)   | 10   |   |
|              | SAICHO<br>HOJICHA SPARKLING TEA  | 7    |   |
| KAISEKI MENU | Thirteen dishes per person.  | 68   |   |
| ANTIPASTI    | Sea Trout, Almond & Herb Sorbet<br>Toro, Lardo & Moromi Miso<br>Katsubushi Donut, Beef & Barolo  |      |   |
| UOVO         | Wagyu, Egg & Uni   |      |   |
| PANE         | Rosemary & Nori Focaccia<br>Buddha's Hand, Papaganigio & Nori  |      |   |
| CRUDO        | Tuna, Pomegranate & Tonnato<br>Pumpkin, Radicchio & Smoked Burrata   |      |   |
| PASTA        | Duck Agnolotti, Goma & Wakame  |      |   |
| BINCHOTAN    | Venison, Polenta & Black Mustard   |      |   |
| DOLCI        | Brulee Rice Pudding<br>Gianduja Kinako Semifreddo<br>Nashi Pear & Yuzu   |      |   |
| WINE PAIRING | KAISEKI 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.   | 55   |   |
|              | GRAND CLASSICI<br>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.  |      |   |