

2 course • 120 | 3 course • 140 | 4 course • 165



BREAD & DASHI

Ginger Dashi

yuzu oil

Japanese Milk Bread

Hokkaido milk | amazake | smoked olive oil

Fabrizio Sourdough

house made cultured butter

SMALL PLATES

Dali Cobb Salad

smoked egg | confit chicken | dill

Hokkaido Corn

stracciatella | adzuki beans | szechuan

Sea Bream

apricot | fennel tea | galangal

Pumpkin Bravas

smoked tomato | pimentón | olive oil

Veal Raviole

miso-ricotta | house made nduja | parmesan

LARGE PLATES

Seabass

bouillabaisse | saffron potatoes | rouille tasty paste

Calamarata Pasta

cinnamon | maitake | galangal

Chicken Rouge

fermented kohlrabi | wild garlic | smoked butter

Angus Sirloin

bordelaise | barley koji | wasabi (add on • 50)

Grilled Eggplant

calabrian chili | mint | olives



DESSERTS

Hokkaido Milk Gelato

cherry | candied black truffle | dark chocolate

Matcha Softie

pistachio | wafer | crystalized chestnut

Basque cheesecake

Japanese mandarin

Dark chocolate S'mores

cocoa nib mousse | walnut | sesame marshmallow