

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*