

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

Grilled Prawns
fermented kohlrabi | nori | basil

Grilled Eggplant
calabrian chili | mint | olives

LARGE PLATES

Calamarata Pasta

spicy n'duja | smoked tomato | miso ricotta

Seabass

bouillabaisse | saffron potatoes | rouille tasty paste

Cauliflower Milanese

pico de gallo | dali sriracha | ramson capers

Ginger Chicken

nozomi rice | coriander | ramson capers



DESSERTS

Basque cheesecake

Japanese mandarin

Matcha Softie

pistachio | crystalized chestnut | wafer

Dark Chocolate & Marshmallow

cocoa nib mousse | walnut | sesame

Vegetarian Menu

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 | dill | feta

Hokkaido Corn

adzuki beans | ma-la & kinome

Grilled Eggplant

calabrian chili | roasted garlic | olives

LARGE PLATES

Calamarata Pasta

bravas | smoked tomato | miso ricotta

Cauliflower Katsu

pico de gallo | dali sriracha | parmesan

Asparagus Donabe

basil | nori | truffle



DESSERTS

Basque Cheesecake

Japanese mandarin

Matcha Softie

pistachio | wafer | crystalized chestnut

Black Forest Sundae

cherry | candied black truffle | dark chocolate