

2 course • 130 | 3 course • 150



BREAD & DASHI

add + 30

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

Squid Pil Pil + 70
kanzuri butter | roasted garlic | salsa verde

Wagyu Tartare + 75
bone marrow | shiso | wasabi

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

Dali Steak Frites + 100

Lobster Donabe + 100

juniper | sansho | black truffle



DESSERTS

Basque Cheesecake

Japanese mandarin

Hokkaido Milk Gelato

cherry | dark chocolate

Dark Chocolate & Marshmallow

cocoa nib mousse | walnut | sesame

Honey Toast + 35

tableside flambé | bourbon caramel | crème crue