COURSE



Casual share course 2people

Mikayla course

¥8,500

reservation only, minimum 2 people

Today's Seafood Carpaccio

Today's Soup

Today's Fish Dish

Beef Loin Steak 150g Wagyu Beef Rump Roast 200g + 2500 yen Wagyu Beef Fillet Roast 120g + 3000 yen

Bread

Dessert and Coffee

Casual share course

¥4,500

minimum 2 people

Today's Seafood Carpaccio

Shrimp Ajillo

Whole Wheat Bread Pizza with Prosciutto and Arugula

Today's Chef's Recommended Pasta

Grilled Pork (shoulder loin)

SPECIAL MENU



Beef Loin Steak 150g *¥3,900*



Shellfish and Watercress peperoncino \(\xrac{\cut}{2},400 \)



Grilled Pork (shoulder loin) 250g \(\nstack{\chi}3,800\)



Grilled Chicken *¥2,400*

SALAD



Fresh mushroom and Pecory cheese Salad with Truffie flavour \[\frac{\psi 1,400}{2} \]



Chicken and Barley grain Salad ¥1,700



Thai-style shrimp and Coriander Salad *¥1,800*



Caesar Salad with Radicchio and Romaine lettuce \(\frac{\psi}{1,700}\)

A LA CARTE ~~~~~~



Raclette cheese \$1,700\$ Extra Raclette cheese \$700\$



Mushroom Ajillo served Baguette ¥1,500

Today's Seafood Carpaccio	¥1,800
Onion Gratin Soup	¥900
French fries with Yogurt dip	¥900
Oyster and Tomato Ajillo served Baguette	¥1,500
Raclette cheese and Anchovy Baguette	¥900
Garlic Baguette	¥800



Chicken and Bean Enchiladas $rac{1}{4}$



Pulled Pork Tacos *¥900*



Coconut shrimp with Sweet chili sauce \(\nsuperscript{\chi}1,300\)

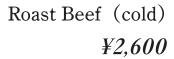


Roasted cauliflower with Dukkah \$800

Lobster Arancini	¥1,300
Conger eel and Vegetable fritters	¥1,500
Whole Wheat Bread Pizza	
Margherita	¥1,500
Mushrooms and Bacon	¥1,600
Smoked Salmon and Avocado	¥1,600
Olives and Pickles	¥800



Whole Wheat Bread Pizza with Prosciutto and Arugula *¥1,600*





MAIN



Wagyu Beef Rump Roast 200g $mathbb{Y}5,900$

Beef Loin Steak 150g \(\frac{\pma}{3},900\)

Wagyu Beef Rump Roast 200g

Wagyu Beef

Fillet Roast 120g *¥7,900*

Grilled Chicken ¥2,400

Pork Spare Ribs with

Mango chutney sauce ¥1,900

Today's Chef's

Recommended Meat Dish \(\frac{\pma}{2}\),400

Today's Chef's

Recommended Fish Dish \(\frac{\pma}{2}\),400



Grilled Pork (shoulder loin) 250g ¥3,800



Grilled Bacon and Vegetables ¥2,300

ightarrowIt will take about 30 \sim 40 minutes.

PASTA & RICE



Shellfish and Watercress peperoncino \$2,400



Prosciutto and Mushroom cream sauce \(\xrac{1}{4},900 \)

Pescatore with Plenty of Seafood	¥2,900	4kinds of Cheese cream sauce	¥2,000
Basil and Mozzarella Pomodoro	¥1,800	Seafood Paella	¥2,600
Oyster and Bacon Arrabiata	¥1,900	Squid Ink Paella	¥2,200
Pork Bolognese	¥1,900	Oyster and Mushroom Paella	¥2,400

DRINK & SWEETS ~

		Recom	mended Drinks		
Cocktail			Japanese Sake		
■ Wasanbon rum Soda		¥800	■ Ayakiku	glass	¥1,000
■ Wasanbon				bottle	¥3,600
Tropical Orange		¥800	■ Kawatsuru	glass	¥500
Wine • Sparkling wine			Soft Drink		
■ Lambrusco	glass	¥600	Organic Blood Orange Soda		¥900
	bottle	¥3,300	Organic Lemon Soda		¥900
■ Spumante Granita		¥1,200	Organic Pink Grapefruit Soda		¥900
■ Mulled wine		¥650	Seasonal Fruit Cream Soda		¥1,000

ALCOHOL

Beer		Cocktail		Sparkling wine		
■ Draft SUPER DRY	¥660	Lemon Sour	¥600	■ ASTI sn	nall bottle	¥1,000
_	¥800	Gin and Tonic	¥800	(sweet)	bottle	¥3,600
small glass Asahi SUPER DRY	₹ <i>000</i>	■ Cassis Orange	¥800	■ Valli brut(dry) glass	¥750
edium bottle	¥660	■ Moscow Mule	¥800		bottle	¥3,800
Non alcoholic beer		■ Campari Soda	¥750	Shochu		
Asahi DRY ZERO bottle	¥600	■ Madame Rose	¥750	■ Sweet potato	shochu	¥600
Whiskey		■ Fuzzy Navel	¥750	■ Rice shochu		¥600
SUNTORY KAKU	¥600	Mojito	¥850			
White wine			Red wine			
■ Trebbiano		glass \\ \dagger{4600}	■ Sangiovese		glass	¥600
■ Soave(midium dry)		glass 4600 bottle $43,500$	■Fiesta		glass bottle	¥650 ¥3,600
■ Umbria Bianco		¥3,000	■Honoro vera			¥3,500
■ Marques de Vizhoja		¥3,900	■Chateau Roque	le mayne		¥4,000

DRINK & SWEETS

Selected Coffee

■ Hot Coffee ■ Cappuccino $\frac{1}{2}660$ ■ Iced Café Latte $\frac{1}{2}50$

Standard \$#550\$Mild \$#550\$ Iced Cappuccino \$#660\$ Espresso \$#600\$

■ Cold brewed iced coffee ₹550 ■ Café Latte ₹550 ■ Coffee float ₹760

SOFT DRINKS

¥600 ¥500 ¥550 Oolong Tea Grapefruit juice Matcha Latte ¥550 Iced Matcha Latte ¥600 Cola ¥550 Grape juice ¥600 ¥550 ¥550 ■ Hot Tea Ginger ale Mango juice ¥760 ■ Iced Tea ¥550 ¥500 ■ Cola float Orange juice

SWEETS

■ Chocolate Terrine $\frac{1}{2}660$ ■ Baked Cheesecake $\frac{1}{2}660$

■ Baked Sweets Plate \$660 %Once it is sold out, it will end.

SOFT SERVE ICE CREAM

Soft serve ice cream $\frac{1}{2}500$ Seasonal soft serve ice cream $\frac{1}{2}500$

NON ALCOHOL COCKTAIL

■ Madame Rose \$700 ■ Cassis Soda \$700 ■ Peach Soda \$700

■ Cassis Orange $\frac{1}{4}700$ ■ Fuzzy Navel $\frac{1}{4}700$ ■ Mojito $\frac{1}{4}800$