

COURSE



Casual share course 2people

Mikayla course ¥10,000

reservation only, minimum 2 people

Today's Seafood Carpaccio

Clam Chowder in Puff Pastry

Grilled Lobster with Herb Butter Sauce

Wagyu Olive Beef Roast 80g

Wagyu Olive Beef Tenderloin Steak + 3,000 yen

Bread

Dessert and Coffee

Casual share course

¥5,000

minimum 2 people

Spanish Cured Ham and Burrata Cheese Salad

Shrimp and Mushroom Ajillo (with baguette)

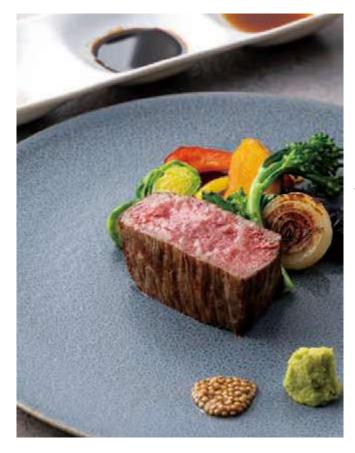
Flatbread Pizza

Boiled Whitebait and Kujo Leeks

Today's Pasta

Grilled Waton Mochi Pork Shoulder Loin

SPECIAL MENU ~~



Wagyu Olive Beef Sirloin 120g ¥5,400



Wagyu Olive Beef Stew ¥3,900

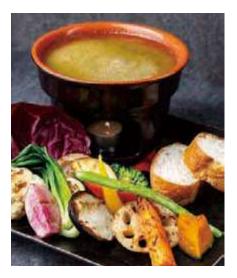


Charcoal Grilled Eel with Ponzu and Wasabi \$6,000

SALAD



Wagyu Roast Beef and Avocado Salad \$2,900



Charcoal-Grilled Vegetables
Bagna Cauda

¥2,400

Burrata Cheese and Spanish Prosciutto Salad \$#2,200\$ Grilled Romaine Lettuce Caesar Salad with Poached Egg \$#2,000\$ Farm Vegetable Salad \$#1,700\$

A LA CARTE



Today's Seafood Carpaccio ¥1,800

Chef's Recommended Cheese Plate \$2,000\$Angel Shrimp Ajillo (with Baguette) \$1,800\$Chicken and Turnip Ajillo (with Baguette) \$1,700\$Boiled Whitebait and Setouchi Hijiki Ajillo(served with Baguette) \$1,600\$



French Fries with Truffles and Cheese ¥1,600



Deep Fried Shrimp Stick Spring Rolls ¥1,400

Lamb Rump Brochette with Harissa	¥1,600	Steamed Mussels in White Wine \(\frac{\psi}{2},000 \)		
	#1,000	Fried Olives	¥1,000	
Mini Lobster Cream Croquettes (4 pcs)	¥1,400	Clam Chowder	¥900	
Deer Sausage	¥1,600	Garlic Baguette	¥500	
		Baguette (2 pcs)	¥300	

FLATBREAD PIZZA

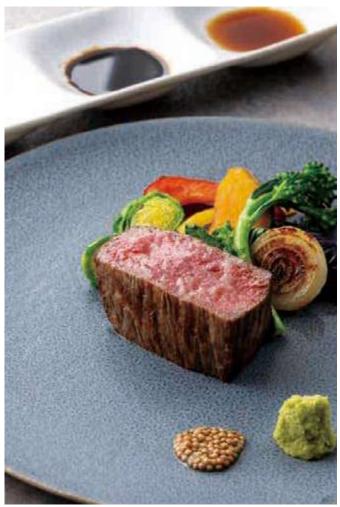


Boiled Whitebait and Kujo Leeks ¥3,200 Half / 1.800

Shrimp and Lotus Root ¥3,200 Half / 1.800

Quattro Formaggi with Honey Half / **\(\! 1,900** ¥3,400 Prosciutto, Arugula and Fresh Tomato \(\frac{\psi}{3},200\) Half / **\(\frac{\pm}{1},800\)**

MAIN



Olive-Fed Wagyu Sirloin Steak 120g

Wagyu Olive Beef Sirloin 120g ¥5,400

Today's Rare Cut 150g \$5,900Ribeye 200 g \$8,000Fillet 150g \$9,000Chateaubriand 150g \$12,000\$Limited quantity

Charcoal-Grilled Eel with Ponzu and Wasabi	¥6,000	Pork Spare Ribs with Mango Chutney Sauce	¥2,600
Wagyu Olive Beef Stew	¥3,900	Sea Bream and Clams Acqua Pazza	¥3,400
Charcoal-Grilled Local Chicken Thigh	¥2,900	Roasted Tasmanian Salmon with Herb Butter Sauce	¥2,900
		Today's Fish Dish	¥2,900

PASTA & RICE

Burrata Cheese and Cherry Tomato Pomodoro	¥2,300
Wagyu Olive Beef and Herb Ragout	¥2,300
Peperoncino with Various Shellfish and Lemon	¥2,900
4 kinds of Cheese and Baked Sweet Potato Cream Sauce ** Rigatoni: Thick, tube-shaped short pasta used.	e <i>¥2,400</i>
Meat Sauce and Eggplant Lasagna	¥2,400
Chef's Recommended Pasta	¥2,600
King Crab Paella	¥4,600



Sea Urchin, Salmon Roe and Salt Paella \$4,600

%It will take about 30 \sim 40 minutes.



Lobster Pasta with Tomato Cream Sauce \(\frac{\pm7,600}{}\)



Mushroom and
Dried Mullet Roe Peperoncino
¥2,400

DRINK

ALCOHOL

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■ Asahi SUPER DRY Draft Beer ¥700

Edium Bottle ¥700

Non-Alcoholic Beer (Dry zero)

Small Bottle 4600

■ Peroni (Italy) Draft Beer ¥900

Sparkling Wine

■ Valli Brut (Italy / Dry)

Glass 41,000Bottle 44,500

■ Champagne Veuve Clicquot (France / Dry)

Bottle **¥15,000**

Craft Beer from Kagawa Prefecture

■ The Season of Tomorrow Chef's Choice ¥1,100

A mellow taste with less hop bitterness

■ Kokou Chef's Choice

¥1,100

¥1,000

A fruit lager made with the luxurious "Ohara Beni Wase" red mandarin oranges from Sakaide, Kagawa Prefecture

White wine

■ Monteribello Trebbiano (Italy / Medium Dry)

Glass *¥700*

■ Soave(Italy / Medium Dry)

Glass $\frac{1}{4}$ 700 Bottle $\frac{1}{4}$ 3.300

■ Vibra Bianca(Italy / Medium Dry)

Bottle **\(\frac{4}{3},800 \)**

■ The Flower and the Bee(Spanish / Dry)

Bottle **\(\frac{4}{3},500 \)**

Beer Cocktails

■ Shandy Gaff Chef's Choice ¥900

Draft Beer "Peroni" & Ginger ale

■ Red Eye Chef's Choice

Draft Beer "Peroni" & Tomato juice

Red wine

Monteribello Sangiovese (Italy / Medium-bodied)

Glass *¥700*

Fiesta

(Spanish / Medium-bodied)

Glass $\frac{1}{4}$ Bottle $\frac{1}{4}$ \frac

Honoro Vera

(Spanish / Full-bodied)

Bottle **\(\frac{4}{4},000 \)**

■ Chateau Roque le mayne (France / Full-bodied)

Bottle 44,500

Japanese Sake

Kawatsuru Junmai "Sanuki Yoimai"

Glass $\frac{1}{4}600$ Bottle $\frac{1}{4}3,000$

Ayakiku Daiginjo "Choyo"

Glass 41,000

Bottle **\(\frac{4}{3}\),600**

ALCOHOL

Cocktail

Aperol Spritz		Cassis Soda	¥850	■ Cuba Libre	¥850
Chef's Choice	¥950	■ Madame Rose	¥850	■ Peach Soda	¥850
Aperol Morni	¥850	Gin and Tonic	¥850	■ Fuzzy Navel	¥850
Lemon Sour	¥700	■ Moscow Mule	¥850	■ Campari Orange	¥850
Cassis Orange	¥850	Sol Cubano	¥850	■ Campari Soda	¥850

Non-Alcoholic Cocktail

Cassis Orange	¥800	Peach Soda	¥800	Mixed Berry Lemonade	
			****	Chef's Choice $ ag{4900}$	
Cassis Soda	¥800	Fuzzy Navel	¥800	A soda with a fruity taste and	
■ Madame Rose	¥800			the refreshing acidity of lemon	

Whiskey

Whiskey	Shochu		
■ Suntory Kakubin(Rock / Water / Soda)	¥650	■ Barley Shochu(Rock / Water / Soda)	¥650
Spicy Highball Chef's Choice Ginger aroma and Pepper	¥700	■ Sweet Potato Shochu(Rock / Water / Soda)	¥650

SOFT DRINKS

■ Cola	¥600	■ Grapefruit juice	¥600	Oolong Tea	¥550
■ Ginger ale	¥600	■ Mango juice	¥650	San Pellegrino 500	
Orange juice	¥600	■ Grape juice	¥650	Sparkling Mineral Water	₹0UU

DRINK&SWEETS

Selected Coffee

- Dark Roast Blend ¥650
 Rich aroma with a deep,
 full-bodied flavor
- Light Roast Blend ¥650 Gentle acidity with a bright, elegant finish
- Cold brewed iced coffee

¥600

- Café Latte (Hot·Ice) ¥700
- Cappuccino (Hot·Ice) ¥700
- Matcha Latte (Hot·Ice) ¥700

- Café Mocha (Hot·Ice) ¥700
- Seasonal Latte(Hot·Ice) ¥700
- **Earl Grey Tea** 4600

- Caramel Latte (Hot•Ice)
- ¥700
- Espresso (Hot)
- ¥750
- Iced Tea

¥600

ICE CREAM

Ice Cream

- Hokkaido Camembert Cheese Ice Cream ¥700
- Seasonal Ice Cream ¥300

Soft Serve Ice Cream

 Hokkaido Milk Soft Serve Ice Cream

¥500

Seasonal Soft Serve Ice Cream

¥500

Mixed Soft Serve Ice Cream

¥500

PASTRY CHEF'S SPECIAL SWEETS



Baked Cheesecake

¥700

Chestnut and Algae Salt Tart

¥1,200

Financier

¥300

