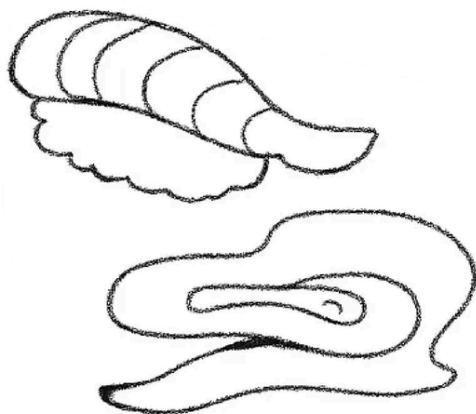




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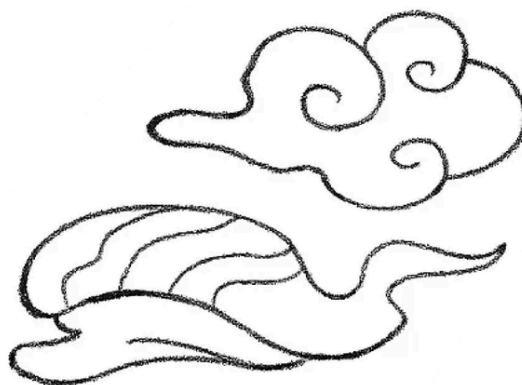
OMAKASE MENU 98

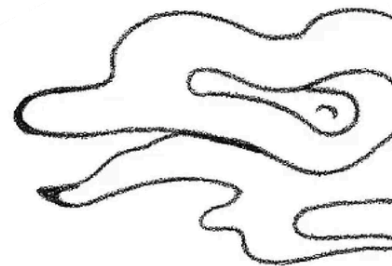


- SEASONAL APPETIZERS
- NO. 2 SPECIALE NORMANDIE OYSTER WITH JAPANESE BEURRE BLANC
- SMOKED TROUT 'GILDA'-STYLE SASHIMI
- COCIDO-STYLE GYOZA WITH CURED EGG YOLK
- ITAMAE'S SELECTION OF EIGHT NIGIRI
 - HOKKAIDO SCALLOP
 - SANLÚCAR TIGER PRAWN
 - LINE-CAUGHT SQUID WITH LIME ZEST
 - HAMACHI WITH LIME ZEST
 - SMOKED TROUT FROM THE ARAGONESE PYRENEES
 - 20-DAY AGED AKAMI (SHIO-CURED)
 - CHUTORO WITH AGED SOY, COFFEE AND SCALLION
 - ABURI TORO WITH UMESHU
- IBERIAN PORK RIB SANDO
- BAKKO SELECTION OF STRIPLOIN WITH ROASTED PEPPERS
- MOCHI OF THE DAY

EXTRAS:

- | | |
|--------------------------------|-----|
| • CAVIAR | 6.5 |
| • FRESH WASABI | 6 |
| • TSUKEMONO (JAPANESE PICKLES) | 6 |





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OMAKASE MENU 145

- SEASONAL APPETIZERS
- NO. 2 SPECIALE NORMANDIE OYSTER WITH JAPANESE BEURRE BLANC
- SMOKED TROUT 'GILDA'-STYLE SASHIMI
- OXTAIL GYOZA WITH CURED EGG YOLK AND WAGYU CECINA
- ITAMAE'S SELECTION OF NINE NIGIRI
 - HOKKAIDO SCALLOP
 - SANLÚCAR TIGER PRAWN
 - LINE-CAUGHT SQUID WITH LIME ZEST
 - HAMACHI WITH LIME ZEST
 - SMOKED TROUT FROM THE ARAGONESE PYRENEES
 - 20-DAY AGED AKAMI (SHIO-CURED)
 - CHUTORO WITH AGED SOY, COFFEE AND SCALLION
 - ABURI TORO WITH UMESHU
 - CHARCOAL-GRILLED EEL WITH KYURI
- IBERIAN PORK RIB SANDO
- CHARCOAL-GRILLED FISH OF THE DAY
- BAKKO SELECTION STRIPLOIN WITH ROASTED PEPPERS
- HOMEMADE MOCHI OF THE DAY

EXTRAS:

- | | |
|--------------------------------|-----|
| • CAVIAR | 6.5 |
| • FRESH WASABI | 6 |
| • TSUKEMONO (JAPANESE PICKLES) | 6 |

