



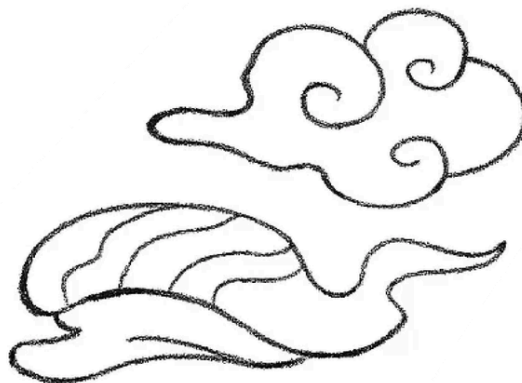
## 御任せ

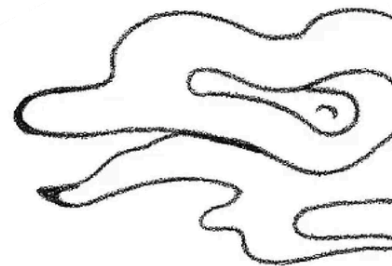
### OMAKASE MENU 98

- SEASONAL APPETIZERS.
    - GRILLED EDAMAME WITH KIMCHI EMULSION.
    - KOREAN GAZPACHO AND CADIZ-STYLE CHINESE BREAD.
  - 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.
- 
- IBERIAN PORK RIB SANDO.
  - PAMPEANA WAGYU RIBEYE CAP WITH JAPANESE MUSHROOMS.
  - SEASONAL DESSERT.

### EXTRAS:

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





## 御任也

### OMAKASE MENU 135

- SEASONAL APPETIZERS.
  - GRILLED EDAMAME WITH KIMCHI EMULSION.
  - KOREAN GAZPACHO AND CADIZ-STYLE CHINESE BREAD.
- 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.

- IBERIAN PORK RIB SANDO.
- CHARCOAL-GRILLED FISH OF THE DAY.
- PAMPEANA WAGYU TATAKI WITH JAPANESE MUSHROOMS.
- SEASONAL DESSERT.

### EXTRAS:

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

