

5 COURSES ¥8,800

COLD APPETIZER

"SQUID FARCI"

Sauteed Squid stuffed with Squid ink Risotto and Beans salad.

HOT APPETIZER

"SHELL FISH SALAD"

Warm salad with 4 kinds of shell with Burdock and Mushroom Sauce

PASTA

"CASARECCE"

Japanese Anchovy and Saffron Sauce

MAIN

Please Choose Your Main Dish.

A. "TILEFISH" Cabbage soup with Sliced Asparagus

B. "SHORTHORN FILLET" Red Wine Sauce with Beets Puree

DESSERT

"CAMEMBELT CHEESE GELATO"

With "Benimadonna" Orange

STARTERS

COLD APPETIZER

"Baccala Mantecato"

A paste made from dried cod,milk,potato,olive oil,cheese served with wheat chips.

"Caprese" Mozzarella di Buffala, Roasted Fruits Tomato, Basil

"Carne Cruda" Piedmont style horsemeat tartare

"Prosciutto and Fresh Berry" Prosciutto di Parma,Mix Berry

HOT APPETIZER

"Seafood Ajillo"

"Seafood Fritter" Shrimp, Squid, Octopus, Today's Fish

Salad

"Casita Salad"

Scallop, Tuna, Shrimp, Boiled Egg and Seasonal Vegetables with Anchovy Dressing

"Fruits Tomato Salad"

Green Salad, Fruits Tomato, Pecorino Cheese, Onion Dressing

"Prosciutto" Prosciutto di Parma, Wild Arugula

SOUP

"Kintoki-Sweet Potato Potage"

"Beef Tongue and Mushroom Soup"

Chicken-Based Soup, Beef Tongue, Mushroom, Wild Arugula, Lemon

Please let us know if you have any allergy.



Casita

..... MENU



PASTA / RISOTTO

DRIED PASTA

Penne	"Arrabbiata" Dried Red Chili Pepper, Tomato Sauce	1,800
Spaghetti	"Amatriciana" Guanciale, Pecorino Cheese, Onion, Tomato Sauce	2,000
Garganelli	"Bolognese" Meat-Based Sauce	2,000
Spaghettini	"Bottarga" Dried Mullet Roe, Garlic Oil Sauce	2,600
Spaghetti	"Sea Urchin" Tomato Cream Sauce	3,600
Penne	"Gorgonzola" Gorgonzola Cheese Sauce	2,100
Spaghetti	"Roman Style Carbonara" Egg Yolk, Pecorino Cheese, Guanciale	2,400
Casarecce	"CASARECCE" Anchovy and Saffron Sauce	2,000

RISOTTO

"Parmigiano Reggiano" Parmigiano Reggiano Cheese 2,200

RECOMMENDED

"FISH CARPACCIO"

Fish of the Day, Please Ask Waiter

2,200

"GRILLED CAESAR SALAD"

Romaine Lettuce, Anchovy Sauce, Cheese Sauce, Soft-boiled TRUFFLE Egg, Crispy Prosciutto

2,400

"CARAMELIZED FOIE GRAS"

Crape with Orange Sauce

3,800

"SEA URCHIN"

Tomato Cream Sauce

3,600

"TILEFISH"

Cabbage soup with Sliced Asparagus

2,600

"WAGYU FILLET"

Beans, Eggplat Puree and Japanese Sauce

6,600

"CONGEE AMANPULO STYLE"

Asian Style Congee, Shrimp, Ginger, Green Onion, NAM PLA -Fish Sauce- with Red Pepper

1,000

CAVIAR 18g ¥5,200

"Caviar" Fresh Caviar, Blini, Green Onion, Shallot, Boiled Egg



Chef COURSES ¥12,000

CAVIAR

"CAVIAR"

COLD APPETIZER

"HORO HORO CHICKEN" GALANTINE

With Red Cabbage Puree

HOT APPETIZER

"CARAMELIZED FOIE GRAS"

Crape with Orange Sauce

PASTA

BOTTARGA and "NANOHANA" SPAGETTI

Tuna dried mullet roe and Canola Flower

FROM THE LAND

"WAGYU FILLET"

Beans, Eggplat Puree and Japanese Sauce

DESSERT

"TORTA DI FECOLAROTTA"

Italian Traditional Cake -Japanese Style-

MAIN

SEAFOOD

"Seared Tuna" Carrot puree and Tapenade

"Lobster Fritter" Red Cabbage vinaigrette

"Acqua Pazza"

Stewed Today's Fish, White Wine, Cherry Tomato, Olive, Mussels, Garlic, Water

MEAT

"Lamb" Grilled Lamb, Lyonnaise Potato, Bacon, Jusd'agneau

"Hiraboku Kinka Pork"

Grilled Pork, Gorgonzola Sauce, Piperade Sauce, Grille Vegetables, Mushed Potato

"Duck Confit" Duck Confit, Green Beans and Potato Salad, Whole-Grain Mustard, Truffle

THE BEEF

Fillet 200g Shorthorn (Australia)

Sirloin 200g Grass-Fed Hereford (Iceland)

Fillet 180g Wagyu (Japan)

Please Choose Your Style Salt and Lemon or Green Pepper Sauce or Oyster Soy Sauce and Wasabi
You May Find Your Side Dishes

"Spinach" Butter Sauteed Spinach +900 "Potato" Mushed Potato +900

"Mushroom" Garlic and Herb Sauteed Mushroom +900 "Potato" Roasted Potato +900

Cheese & Dessert

"Cheese" Assorted Cheese 3kinds 2,300 / 5kinds 3,500

"Strawberry Tiramisu" 1,100

"Strawberry Tart" 1,300

"Sorbet" Assorted Sorbet (3 kinds) 900

"Camembelt Cheese Gelato" With "Benimadonna" Orange 1,000

"Fruits" Assorted Fruits 1,500

"Japanese taste Parfait" 1,000

"Torta Di Fecolarotta" Italian Traditional Cake -Japanese Style- 900

TAX and 10% service charge will be added to your bill.