

## ～Menu Soirée～

**5:30PM – 9:00PM    Reservation Required**

**Amuse-Bouche**

**Appetizer**

**\*Optional Shōdoshima Long-Aged Cured Ham available  
for an additional ¥2,000**

**Soup**

**Fish**

**Main Dish Olive Wagyu**

**\*Upgrade to Rossini-Style for an additional  
¥2,000 (tax and service charge included)**

**\*Optional Cheese available for an additional ¥1,200～**

**Dessert**

**Petit Fours with Coffee or Tea**

**¥15,000 (tax and service charge included)**

## 〜Menu Concerto〜

5:30PM – 9:00PM    Reservation Required

Amuse-Bouche

Cold Starter with Caviar

\*Optional Shōdoshima Long-Aged Cured Ham available  
for an additional ¥2,000

Warm Starter

Fish

Olive-fed Wagyu Beef Tenderloin

\*Upgrade to Rossini-Style for an additional  
¥2,000 (tax and service charge included)

\*Optional Cheese available for an additional ¥1,200〜

Dessert

Petit Fours with Coffee or Tea

¥20,000 (tax and service charge included)