
Filare

¥33,000

(including 10% consumption tax and 15% service charge)

Broad bean and Pecorino Romano tart with broad bean soup

*Premium Yashiomasu salmon mosaic with
spring cabbage esupuma and cream cheese*

*Risotto with white asparagus, served with
jamón Serrano and sautéed foie gras*

*Kiyokawa Megumi pork salsiccia with home-made
garganelli, green peas and truffle*

Sautéed ainame greenling with squid puttanesca

Slow-roast lamb

Navarin and Sainte-Maure-de-Touraine croustillant

Strawberries with a flowery panna cotta

Shonan Gold orange tart with mixed marinated citrus fruit

The content of menus may vary according to season and availability of ingredients.

The restaurant uses rice grown in Japan.

Please let us know in advance if you have any food allergies or dietary restrictions,
or if there are any foods you dislike.