
Filare

¥33,000

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

*Gazpacho
Ayu rillettes on gorgonzola sablé*

*Marinated seafoods and papaya with
a fresh lemon foam*

*Eel bignè with raspberry agrodolce with
MIZU-NASU eggplant and cucumber salad*

*Home-made tagliolini with porcini mushrooms
and red king crab*

*Pan-fried blackfin sea bass with
girolle mushroom sauce*

*Roast Omi duck with summer vegetable caponata
Cardamon-spiced red wine sauce and fig mostarda*

Peach compote and plum sorbet

Mango tart

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.