

Dinner Menu

✿ Antipasti & Insalata

Chicken Karaage  9.75

-Pesto Mayo, Nanami Spice & Italian Herbs

Kale Noodle Salad 12.50

-Mixed Green & Yuzu Wasabi Vinaigrette

Agedashi Mozzarella 15.75

-Basil Tempura, Japanese Plum Purée & Soy Dashi Glaze

Sushi Tacos Assorted 3ways \$15.5 / 5ways \$24.5 / 7ways \$33.5

-3ways: Ahi Tuna Poke, Dynamite Tempura Prawn & Spicy Lobster

-5ways: Ahi Tuna Poke, Unagi Mascarpone, Butter Poached Amaebi, Dynamite Tempura Prawn & Spicy Lobster

-7ways: Ahi Tuna Poke, Smoked Yuzu Cured Hamachi, Duck Leg and Tokyo Negi Confit, Unagi Mascarpone, Butter Poached Amaebi, Dynamite Tempura Prawn & Spicy Lobster

"Carino" Caprese Salad (Gluten Free) 15.5

-Topped with Arugula Salad & Yuzu Vinaigrette

Spicy Tuna Tartare (Gluten Free) 19.5

-Albacore Tuna, Avocado, Green Onion, Sesame Oil, Hot Chili Sauce, Tamari Soy Sauce, Mayo & Tortilla Chips

Ahi Tuna Carpaccio (Gluten Free) 18.5

-Spicy Yuzu Kosho Oil, Topped with Arugula Salad, Yuzu Vinaigrette & Parmesan Cheese

Spicy Mussels Hot Pot with Frites  22.75

-Clams, Italian Sausages, Spicy Tomato Dashi Broth. Add Spicy Mayo \$2, Ketchup \$1

✿ Pasta

-All Pastas are made with Japanese dashi broth

-Change to Gluten Free Pasta for \$2

Spicy Linguine alla Vongole 27.5

-Clams, Garlic, Chili, Yuzu-Kosho & Zucchini

Tagliatelle with Italian Sausage Rosé Sauce  23.75

-Double Smoked Bacon, Mushroom, Parmesan Cheese & Cream Tomato Sauce

Bucatini with Wagyu Meat Sauce 25.50

-Parmesan Cheese & Truffle Oil

Spicy "Wagyu Bolognese" Miso Ramen 26

-House-made Chili Oil, BBQ Pork, Crispy Pork Belly, Baby Bokchoy, Corn, Butter & Boiled Egg

-Add Chili Oil \$1

Spicy Duck "Nanban" Soup 28

-Choice of Udon or Ricotta Gnocchi

-Duck Leg Confit, Shimeji & Eringi-Mushroom, Baby Bokchoy, Soy-Dashi Broth & Truffle Oil

Ricotta Gnocchi with Prawns and Pesto Sauce 25.5

-Pesto Cream & Parmesan Cheese

Gyoza 29

-Pork Gyoza dumpling, Wagyu Meat Sauce & Mozzarella Cheese

Tagliatelle with Vegetable Ragù 21.25

-Tempeh, Mushroom, Parmesan Cheese & Truffle Oil

🌸 Piatto Unico

Pescatore with Curry Risotto 36.75

-Large Prawn, Clams, Mussels, Calamari & Italian Sausage

Pan Seared Scallops 34.75

-Shimeji-Mushroom Risotto, Crispy Soppressata, Topped with Truffle Vinaigrette Salad

Duck! Duck!! 38.5

-Pan Roasted Duck Breast, Spicy Penne with Pulled Duck Leg Confit & Edamame

-Add Foie Gras for Duck 3 ways \$8

Lamb Lamb!! Lamb!!! 50.5

-Lamb 3ways from Organic Farm.

-2 chops of Lamb, Lamb Rag Pasta & Braised Lamb Ribs, Wasabi Yuzu Gremolata.

Seared Foie Gras 12.75

-Can be added to any items

🌸 Side

Ciabatta Bread 3.75

Flat Bread with Pesto  4

French Fries with Spicy Mayo 6.5

-Add Ketchup \$1

Sautéed Vegetable 8.5

🌸 Dessert

Dessert Tasting 13.5

- Japanese Black Sesame Tiramisu with Azuki Bean Paste, Yuzu Gelee & Chocolate Chiffon Cake

“和 (Japanese)” Parfait 15.5

- “きなこ-Soybean Flour” Ice Cream, Matcha Jelly, Green Tea Panna Cotta, Castella Cake,

“みたらし団子-Glazed Rice Dumplings” & Matcha Macaroon Stuffed with “あんこ-Red Bean Paste” +
Mascarpone Cheese

Houjicha Crème Brûlée with Seasonal Fruit 9.5

Nutella Basque Cheesecake  12.5

-Homemade Strawberry Pocky