

チホホ

TOKYO BY NIGHT

4-COURSE MENU

CHF 139/PERSON

味の
冒険が
始まる



FIRST COURSE

KICKSTART



BEEF TATAKI

DONZU, DAIKON, SPRING ONIONS

SALMON TACO

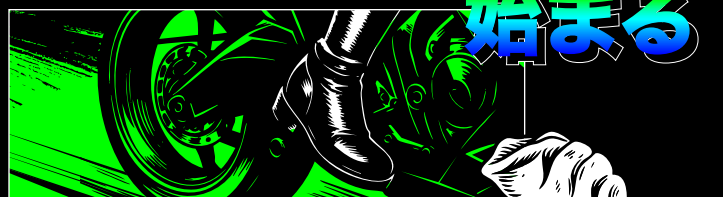
AVOCADO, TORARASHI MAYO, CORIANDER

BABY SPINACH SALAD WITH TRUFFLE

YUZU-DRESSING, PARMESAN, CRISPY LEEK

AVOCADO SASHIMI

TOMATOES, JALAPEÑO, RED ONIONS



SECOND COURSE

SHIFT UP



YAKITORI CHICKEN

TERIYAKI, SESAME, SPRING ONIONS

YAKITORI PORK BELLY

BBQ SAUCE, NASHI PEAR, SHISO

YAKITORI SHRIMP

SESAME OIL, LIME, CHILI

KIMCHI QYOZA

QOCHUJANG DRESSING, SPRING ONIONS, CORIANDER CRESS

おいしい



THIRD COURSE

HIGH GEAR

RIBEYE WITH SOY-PEPPER-JUS

ROASTED FURIKAKE POTATOES

SALMON WITH CITRUS WASABI DRESSING

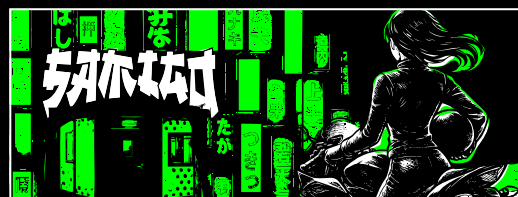
PAK CHOI, ZUCCHINI, BROCCOLI, RICE

NASU DENQAKU

MISO GLAZED EGGPLANT, SPRING ONIONS, RICE

UDON CARBONARA WITH QUANCIALE

EGG YOLK, PECORINO, BLACK PEPPER



DESSERT

FINAL STOP

MATCHA ICE CREAM

MATCHA ICE LOLLY, WHITE CHOCOLATE, YUZU

VEGAN CHOCOLATE MOCHI

JIGLY CAT

VANILLA PANNA COTTA, STRAWBERRY CALAMANSI SAUCE

SEXY SURPRISE

BY AMORANA



甘い幸せ