

Course Menu

Two courses to taste the season in Hiroshima

<Each course> ¥ 5,200 Without tax

Pesce

This month's fish course

<Appetizer>

Caprese

<Hot appetizer>

Sauteed maitake mushroom
truffle flavor

<Fish dish>

Sauteed spanish mackerel
with balsamic sauce

Carne

This month's meat course

<Appetizer>

salad at sea bream carpaccio

<Hot appetizer>

Sauteed bacon and canola flower

<Meat dish>

Grilled Japanese beef loin

<Pasta>

Please choose one of the pasta dishes

- Spaghetti vongole bianco
- Chicken ragout sauce tagliolini with mushrooms
- Pork stewed sauce tagliatelle Tomato sauce
- Tomato sauce pappardelle with tuna anchovy and olive
- Cream sauce tagliatelle with bacon and sweet potato
- Gorgonzora cheese risotto with pumpkin

<Chef's dessert & After drink>

Please choose one of the menu

Course Menu

Weekend limited course

Azzurro

¥ 6,800 Without tax

<Assorted appetizers>

Marinated seafood

Prosciutto and Fruits

<Hot appetizer>

Sauteed squid and tomato sauce

<Meat dish>

Grilled kuroge-wagyu beef loin with truffle

<Pasta>

Please choose one of the pasta dishes

peperoncino tagliolini with bacon and Maitake mushroom

Tomato sauce Gnocchi Mozzarella cheese

Pork ragout sauce pappardelle

Tomato cream sauce spaghetti with snow crab

Cream sauce tagliotelle with scallop and canola flower

<Chef's dessert & After drink>

Please choose one of the menu