



KYOTO TO ROMA
SIGNATURE

White miso soup & chives

Edamame & Maldon sea salt

Wellfleet oysters, shallots, red wine vinegar & lemon supp.+\$6 each

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Chef's maki selection

Sushi & sashimi omakase platter

Burrata, roasted beets, walnuts, honey & thyme

Fried calamari, lemon & aioli

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Ravioli, burrata, sundried red pepper, baby spinach, colatura di alici & puffed parmesan

or

Mafalde pasta with slow-cooked oxtail ragu, Nero d'avola & winter truffle

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Aqua Kyoto miso black cod, yuzu mayonnaise & yamagobo

or

Jalapeño miso marinated char-grilled baby chicken

or

Grilled USDA wagyu ribeye teriyaki & Japanese mustard supp. +\$15

Robata corn & shishito peppers

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Tiramisu for two

or

Espresso 'caviar' pearls, Valrhona chocolate crèmeux & madeleine

\$98 per person



KYOTO TO ROMA
P R E M I U M

White miso soup & chives
Wellfleet oyster, ossetra caviar
Edamame & Maldon sea salt

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Chef's maki selection
Premium sushi & sashimi omakase platter
Burrata, roasted beets, walnuts, honey & thyme
Beef tartare, porcini mushrooms & Marsala zabaione

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Seafood & vegetable tempura

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Maine lobster risotto, salty fingers, prosecco emulsion & tarragon
or
Mafalde pasta with slow-cooked oxtail ragu, Nero d'avola & winter truffle

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Yuzu shiso marinated lamb, kimchi & chili mayonnaise
or
Aqua Kyoto miso black cod, yuzu mayonnaise & yamagobos
or
Grilled USDA wagyu ribeye teriyaki & Japanese mustard supp. +\$15

Spinach salad & toasted goma dressing
Grilled shishito pepper

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White chocolate limone, lemon curd, ricotta mousse
or
Chocolate & black sesame molten cake, green tea ice cream

\$138 per person