



## 1. Sakizuke

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Small appetizer that should entertain the palate and make it curious to enter the world of Kaiseki tradition. (懐石 Kaiseki, meaning 'stone in the fold of the robe', from an ancient tradition of Buddhist monks who held back hunger pangs by inserting hot stones into the inner folds of their robe).

“Agedashi Tofu” Fried tofu with Red shrimp, accompanied by Pioppini mushrooms and Sliced leeks. Adding color are Pomegranate kernels while orange zest will be the olfactory note that will captivate you first. Finally, the warmth of the Ankake sauce made from Soy Sauce, Dashi and Mirin will gently envelop every element present.

## 2. Owan

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Steamed fillet of Hake served with its broth obtained by slow cooking the skeleton and cheeks of the star fish to create a sumptuous soup.

Shiitake, and sweet peppers complete the dish. The almost invisible Lime Peel is entrusted with the aromatic note “Suikuchi”.

Autumn is depicted here through the image of maple leaves represented in shape and colour by the carrot.

## 3. Otsukuri

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Elaborate sashimi where the care in the search for the highest quality raw materials and my passionate relationship with knives (they are really a part of myself) is manifested in the technical mastery of cutting each component, from the star fish to the very fine vegetables (ken) in combination. Such mastery becomes an essential ingredient of the dish.

Tataki of Palamita, Greater amberjack and Violet prawns, in the company of seasonal vegetables Radicchio and Beetroot, all served on a Shiso leaf that gives fragrance to the dish and fresh Wasabi.

In combination we find two Sauces : "Tsukuri-jouyu" composed of Soy Sauce, Shaded Mirin and Konbu Seaweed, steeping for at least 7 days at a controlled temperature, with a smooth flavor. "Ponzu" composed of Soy Sauce, Rice Vinegar, Yuzu juice, Katsubushi and konbu Seaweed all macerating for at least 15 days at controlled temperature dedicated to Palamita Tataki

## 4. Hassun

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Composition where my vision of the current season. A plate of seasonal Hassun inspired by ‘Trodori no Aki (Autumn Colours)’. Reminiscent of an autumn field scene with warm colours

Grilled and steamed eel fillets, glazed with a reduction of eel juices, Soy sauce, and Mirin, served with Topinambur.

Red Shrimp served on a bed of Grapes, fragrance of white sesame oil.

Persimmon casket, Artichoke “Namasu” marinated in soy sauce and rice vinegar and spheres of the same pulp as the star fruit

Sukiyaki: Thin slices of beef, Chinese cabbage, Romanesco and Cauliflower boiled with Warishita sauce (Mirin, Akazake, Soy sauce).

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**5. Agemono**

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Octopus tempura. Paired with steaming Tendashi sauce (Soy Sauce, Dashi and Mirin) in which to dip the crispy tempura. Presented with Fig.

**6. Oshokuji**

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Rice steamed in "Hagama" (ancient traditional Japanese copper pot) scented with Mirin and Soy Sauce. The fillets of Grilled Mackerel, Cardoncelli, Portobello mushrooms, Chestnut and the scent of the suave chives will be blended with the Rice before your eyes.

Next we find "Otsukemono": Celeriac marinated in Soy Sauce and Rice Vinegar and "Akadashi": Fine Red Miso Soup, aged in wood for 24 months, characterized by intense saltiness. This dish ends the menu as it has digestive properties.

**7. Mizugashi**

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Hojicha Gelato (Roasted green tea), served with Pink grapefruit.