ARVA

AMAN TOKYO

MENUS

AMAN TOKYO · OTEMACHI · TOKYO

A KISMET MENU · AMAN TOKYO

LUNCH

TERRA

STARTER, CHOICE OF FISH OR MEAT, DESSERT, COFFEE OR TEA

SOPPRESSATA DI GRONGO
Hokkaido Conger Eel Fish Sausage, Ishikawa Lotus Root, Yamanashi Herb Salad, Balsamic Vinegar

PESCE SPADA ALLA LIVORNESE
Wakayama Swordfish, Savoury Tomato Sauce, Kagoshima Kuruma Prawn

OR

POLLO KANMURI DI OITA *(D)*
Sautéed Oita Kanmuri Jidori Chicken Thigh, Turnip, Polenta Cornmeal, Salsa Peverada Black Pepper Sauce

TIRAMISU CON CIOCCOLATO ICAM *(D)(G)(N)*
Tiramisu, ICAM Dominican Chocolate Sauce

CAFFÈ O TÈ, PICCOLA PASTICCERIA
Coffee or Tea, Mignardises

SOLE

STARTER, PASTA, CHOICE OF FISH OR MEAT, DESSERT, COFFEE OR TEA

SOPPRESSATA DI GRONGO
Hokkaido Conger Eel Fish Sausage, Ishikawa Lotus Root, Yamanashi Herb Salad, Balsamic Vinegar

FETTUCCINE *(D)(G)*
Fettuccine, Okinawa Golden Agu Pork Bacon, Gunma Yamako-Kinoko Mushrooms

PESCE SPADA ALLA LIVORNESE
Wakayama Swordfish, Savoury Tomato Sauce, Kagoshima Kuruma Prawn

OR

POLLO KANMURI DI OITA *(D)*
Sautéed Oita Kanmuri Jidori Chicken Thigh, Turnip, Polenta Cornmeal, Salsa Peverada Black Pepper Sauce

MONTE BIANCO *(D)(G)(N)*
Mont Blanc, Kumamoto Chestnut Cream, Kogyoku Apple Sorbet

CAFFÈ O TÈ, PICCOLA PASTICCERIA
Coffee or tea, Mignardises

VEGAN

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan

LUNCH

NATURALE

SEASONAL TASTING MENU WITH BOTH FISH & MEAT

SFORMATINO DI PARMIGIANO *(D)(G)*
Parmigiano Reggiano Savoury Flan, Ibaraki Kasama Chestnut Cream, Porcini Mushroom, Dill

RAVIOLI *(G)*
Ravioli, Hokkaido Skate, Turnip, Tomato, Capers, Olives, Anchovy

CERNIA
Steamed Omon Grouper, Hokkaido Surf Clam, Seasonal Vegetable Ragù

MAIALE NERO DI KAGOSHIMA
Grilled Kirishima Mountains' Black Pork Loin, Treviso Red Chicory, Figs, Vincotto Grape Reduction

TORTA DELLA NONNA *(D)(G)(N)*
Grandmother's Cake, Amarone Wine & La France Pear Gelato, Ricotta Espuma

CAFFÈ O TÈ, PICCOLA PASTICCERIA
Coffee or Tea, Mignardises

VEGAN

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan

DINNER

COLTIVARE

PESCE SPADA
Marinated Wakayama Striped Marlin, Shizuoka Kitayama Farm Organic Vegetables, Pink Pepper

RAVIOLI *(G)*
Ravioli, Hokkaido Skate, Turnip, Tomato, Capers, Olives, Anchovy

CERNIA
Steamed Omon Grouper, Hokkaido Surf Clam, Seasonal Vegetable Ragù

AGNELLO ZELANDESE *(D)(G)(N)*
Roasted New Zealand Spring Lamb Chops, Chiba Peanut Crust, Hiroshima Organic Salted Lemon, Autumn Eggplant

MONTE BIANCO *(D)(G)(N)*
Mont Blanc, Kumamoto Chestnut Cream, Kogyoku Apple Sorbet

CAFFÈ O TÈ, PICCOLA PASTICCERIA
Coffee or Tea, Mignardises

RACCOLTA

SHARING MENU WHERE YOU CHOOSE THE SAME MAIN DISH

CASTELFRANCO *(D)(N)*
Castelfranco Lettuce, Shine Muscat Grapes, Gorgonzola, Walnuts

GNOCCHI DI ZUCCA CON FINFERLI *(D)(G)*
Gnocchi, Ikka Pumpkin, Hokkaido Ricotta, Sage, Chanterelle Mushrooms, Taleggio

CHOICE OF ONE MAIN

ACQUA PAZZA
Catch of the Day poached in Herb Broth

FRITTO MISTO *(D)(G)*
Deep-fried Seafood Delicacies & Autumn Vegetable Assortment

COTOLETTA ALLA MILANESE *(D)(G)*
Breaded Veal Cutlet, Cherry Tomatoes

VEGAN

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan

DINNER

RACCOLTA · CONTINUED

CROSTA DI PANE VEGANA *(G)(N)(VG)*
Vegan Savoury Pie, Beetroot, Porcini, Balsamic Vinegar, Dill

BISTECCA ALLA FIORENTINA
Kuroge Wagyu T-Bone Steak (1Kg)

MAIALE KIBIMARU
Grilled Bone-in Okinawa Kibimaru Pork Loin

TIRAMISU CLASSICO *(D)(G)(N)*
Tiramisu, Espresso Sorbet

CAFFÈ O TÈ, PICCOLA PASTICCERIA
Coffee or Tea, Mignardises

STAGIONE — SEASONAL TASTING MENU, CHOICE OF TAGLIOLINI OR SPAGHETTI

CAPESANTE *(D)*
Sea-Scallop Carpaccio, Goat Cheese, Endive Salad, Yukou Citrus, Aman Tokyo Signature Caviar

POLPETTINO DI GAMBERO
Kagoshima Kuruma Prawn & Ishikawa Lotus Root Quenelle, Gingko Nut

TAGLIOLINI *(G)*
Tagliolini, Hokkaido Snow Crab, Wild Rocket Leaves, Tomato

OR

RICCI DI MARE *(D)(G)*
Pastificio Setaro Artisanal Spaghetti, Hokkaido Sea Uchin, Mie Tuna Bottarga

AMADAI
Crunchy Kochi Amadai Tilefish Uroko-yaki, Porcini, Taro, Dill

MANZO *(D)*
Akaushi Wagyu Sirloin, Taiko Burdock Root, Bagnet Verde Green Sauce, Blackcurrant

VEGAN

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan

DINNER

STAGIONE · CONTINUED

TORTA DELLA NONNA *(D)(G)(N)*
Grandmother's Cake, Amarone Wine & La France Pear Gelato, Ricotta Espuma

CAFFÈ O TÈ, PICCOLA PASTICCERIA
Coffee or Tea, Mignardises

VEGAN

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan

À LA CARTE

DA CONDIVIDERE – SHARING PLATES

BAGNA CÀUDA *(D)*
Bagna Càuda Warm Dips, Seasonal Raw Vegetable Crudites

CROSTA DI PANE VEGANA *(G)(N)(VG)*
Vegan Savoury Pie, Beetroot, Porcini, Balsamic Vinegar, Dill (20 minute-preparation)

ACQUA PAZZA
Catch of the Day poached in Herb Broth

FRITTO MISTO *(D)(G)*
Deep-fried Seafood Delicacies & Autumn Vegetable Assortment

MAIALE KIBIMARU
Grilled Bone-in Okinawa Kibimaru Pork Loin

COTOLETTA ALLA MILANESE *(D)(G)*
Breaded Veal Cutlet, Cherry Tomatoes

BISTECCA ALLA FIORENTINA
Kuroge Wagyu T-Bone Steak (1 Kg)

CAVIALE SETOUCHI AMAN TOKYO *(D)(G)*
25 grams of Japanese Caviar produced exclusively for Aman Tokyo

CONTORNI

PATATE *(VG)*
Roasted Baby Potatoes, Rosemary

FUNGHI *(VG)*
Sautéed Japanese Mushrooms

BROCCOLI
Sautéed Broccoli, Anchovy

VERDURE ARROSTO *(VG)*
Roasted Organic Vegetables

VEGAN

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan

À LA CARTE

INSALATE & ANTIPASTI

CASTELFRANCO *(D)(N)*
Castelfranco Lettuce, Shine Muscat Grapes, Gorgonzola, Walnuts

RUCOLA *(D)*
Yamanashi Rocket Salad, House-cured Wagyu Beef Ham, Parmigiano

BURRATA & POMODORO *(D)*
Burrata, Tomato, Basil

INDIVIA
Endive Chicory Salad, Mushrooms, Honey Black Truffle Sauce

PROSCIUTTO
Gunma Prosciutto Artisan Ham, Baby Leaves, Melon

MELANZANE *(N)(VG)*
Marinated Autumn Eggplant & Tomatoes, Almonds, Capers, Basil

SOPPRESSATA DI GRONGO
Hokkaido Conger Eel Fish Sausage, Ishikawa Lotus Root, Yamanashi Herb Salad, Balsamic Vinegar

CAPESANTE *(D)*
Sea-Scallop Carpaccio, Goat Cheese, Endive Salad, Yukou Citrus, Aman Tokyo Signature Caviar

PESCE SPADA
Marinated Wakayama Striped Marlin, Shizuoka Kitayama Farm Organic Vegetables, Pink Pepper

SFORMATINO DI PARMIGIANO *(D)(G)*
Parmigiano Reggiano Savoury Flan, Ibaraki Kasama Chestnut Cream, Porcini Mushroom, Dill

PRIMI

LINGUINE *(G)*
Linguine, Lobster, Fennel

RICCI DI MARE *(D)(G)*
Pastificio Setaro Artisanal Spaghetti, Hokkaido Sea Uchin, Mie Tuna Bottarga

VEGAN

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À LA CARTE

PRIMI · CONTINUED

CARBONARA *(D)(G)*
Pastificio Setaro Artisanal Spaghetti, Okinawa Kibimaru Pork, House-cured Guanciale Cheek Bacon, Sagamihara Egg

GNOCCHI DI ZUCCA CON FINFERLI *(D)(G)*
Gnocchi, Ikka Pumpkin, Hokkaido Ricotta, Sage, Chanterelle Mushrooms, Taleggio

AGNOLOTTI *(D)(G)*
Hand-folded Pasta Pillows, Black Pepper, Pecorino Romano

TAGLIOLINI *(G)*
Tagliolini, Hokkaido Snow Crab, Wild Rocket Leaves, Tomato

RAVIOLI *(G)*
Ravioli, Hokkaido Skate, Turnip, Tomato, Capers, Olives, Anchovy

FETTUCCINE *(D)(G)*
Fettuccine, Okinawa Golden Agu Pork Bacon, Gunma Yamako-Kinoko Mushrooms

ZUPPA DI FAGIOLI *(D)*
Borlotti Bean Soup, Pancetta Bacon, Rosemary, Parmigiano

SECONDI

AMADAI
Crunchy Kochi Amadai Tilefish Uroko-yaki, Porcini, Taro, Dill

CERNIA
Steamed Omon Grouper, Hokkaido Surf Clam, Seasonal Vegetable Ragù

PESCE SPADA ALLA LIVORNESE
Wakayama Swordfish, Savoury Tomato Sauce, Kagoshima Kuruma Prawn

MAIALE NERO DI KAGOSHIMA
Grilled Kirishima Mountains' Black Pork Loin, Treviso Red Chicory, Figs, Vincotto Grape Reduction

AGNELLO ZELANDESE *(D)(G)(N)*
Roasted New Zealand Spring Lamb Chops, Chiba Peanut Crust, Hiroshima Organic Salted Lemon, Autumn Eggplant

VEGAN

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan

À LA CARTE

SECONDI · CONTINUED

POLLO KANMURI DI OITA *(D)*
Sautéed Oita Kanmuri Jidori Chicken Thigh, Turnip, Polenta Cornmeal, Salsa Peverada Black Pepper Sauce

MANZO AKAUSHI *(D)*
Akaushi Wagyu Sirloin (120g), Taiko Burdock Root, Bagnet Verde Green Sauce, Blackcurrant

VEGAN

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan

DOLCE

DOLCE

GELATO & SORBETTI *(D)(N)*
Daily Selection of Homemade Gelato & Sorbet

MACEDONIA *(VG)*
Vegan Fruit Salad

TIRAMISÙ CLASSICO *(D)(G)(N)*
Tiramisu, Espresso Sorbet

TIRAMISÙ AL CIOCCOLATO *(D)(G)(N)*
Tiramisu, ICAM Dominican Chocolate Sauce

MONTE BIANCO *(D)(G)(N)*
Mont Blanc, Kumamoto Chestnut Cream, Kogyoku Apple Sorbet

AFFOGATO *(D)(N)*
Vanilla Gelato, Espresso, Housemade Coffee Liqueur

BABA *(D)(G)*
Baba Yeast Cake, Housemade Limoncello, Madagascar Vanilla Gelato

MOUSSE AL CIOCCOLATO *(D)(N)*
Chocolate Mousse, Raspberry Sorbet

TORTA DELLA NONNA *(D)(G)(N)*
Torta della Nonna, Amarone & La France Pear Gelato, Ricotta Espuma

VEGAN

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan