



IL RISTORANTE – NIKO ROMITO

— BVLGARI HOTEL TOKYO —

À LA CARTE



Niko Romito, Chef Patron Ristorante Reale

3 Michelin stars · World's 50 Best Restaurants

Mauro Aloisio, Chef Il Ristorante – Niko Romito

1 Michelin star · Bvlgari Hotel Tokyo

BVLGARI HOTEL TOKYO · YAESU · TOKYO

A KISMET MENU · BVLGARI HOTEL TOKYO

ANTIPASTI

Starters

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Antipasto all'italiana	9800
A selection of Italian specialties	
 Melanzana glassata, pomodorini e basilico (GF)(DF)	8500
Glazed eggplant, cherry tomato and basil	
Insalata di astice, zucchine, misticanza e pepe rosa (GF)(DF)	16000
Lse-ebi lobster salad, zucchini, wild greens and pink pepper	
Ventresca di tonno arrostita con insalata di finocchi e agrumi (GF)(DF)	10500
Roasted tuna belly with fennel and citrus salad	
Vitello tonnato (GF)(DF)	6500
Milk fed veal with tuna sauce	



(GF) Gluten-Free · (DF) Dairy-Free · (N) Nuts

All prices are in JPY and inclusive of 10% tax and 15% service charge.

Dishes and ingredients may change depending on seasonality.

Please inform your waiter of food allergies or any special dietary requirements.

PRIMI PIATTI

Pasta and risotto

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 Spaghetti e pomodoro <i>(DF)</i> 4000 Spaghetti with Niko Romito signature tomato sauce	4000
Spaghetti alle vongole, salsa al prezzemolo, bottarga e peperoncino <i>(DF)</i> 8500 Spaghetti with Japanese clams, parsley sauce, mullet roe and chili	8500
Tortelli di patate con ricci di mare e salsa al prezzemolo 16500 Potato tortelli with sea urchin and parsley sauce	16500
Fettuccella di semola, astice e gamberi <i>(DF)</i> 12500 Fettuccella with Ise-ebi lobster and Botan-ebi prawns	12500
Risotto Parmigiano Reggiano e aceto balsamico <i>(GF)</i> 7500 Risotto with Parmigiano Reggiano and balsamic vinegar. Carnaroli from Piedmont, Italy	7500

 VEGAN

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SECONDI PIATTI

Mains

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Oomonhata al vapore con lattuga, capperi e limone (GF)(DF) Steamed Oomonhata with lettuce, capers and lemon	11500
Sujiara con guazzetto di peperoni, capperi e olive (GF)(DF) Sujiara with bell pepper stew, capers and olives	11500
Cotoletta di vitello alla Milanese Milk fed veal Milanese style	18000
Maialino croccante con salsa all'arancia (GF)(DF) Crispy suckling pig with orange caramel sauce	16500
Tagliata di filetto di manzo Wagyu di Miyazaki al rosmarino (GF)(DF) Sliced Miyazaki Wagyu beef fillet with rosemary	17500

CONTORNI

A choice of one, included with the main course

- ☐ Patate arrosto (GF)(DF)
Roasted baby potatoes
- ☐ Fagiolini al vapore con olio extra vergine di oliva e limone (GF)(DF)
Steamed green beans with extra virgin olive oil and lemon
- ☐ Misticanza con vinaigrette alla mandorla (GF)(DF)(N)
Mixed leaf salad with almond vinaigrette
- ☐ Insalata di pomodori e origano (GF)(DF)
Tomato salad with oregano
- ☐ Spinaci aglio, olio e peperoncino (GF)(DF)
Sautéed spinach with garlic, olive oil and chili

All main courses come with one choice of side dish. Water from local source available on request. Vergnano coffee, sustainably produced and ISO certified.



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