K'SHIKI

MANDARIN ORIENTAL, TOKYO

BREAKFAST · LUNCH · DINNER

MANDARIN ORIENTAL, TOKYO · NIHONBASHI · TOKYO

A KISMET MENU · MANDARIN ORIENTAL, TOKYO

BREAKFAST

BREAKFAST BUFFET	AMERICAN BREAKFAST	KID'S BREAKFAST
7700	6600	1980

BREAKFAST BUFFET

WITH YOUR CHOICE OF ONE MAIN COURSE

Mandarin Oriental, Tokyo's Egg Benedict
Poached Egg with Crab Meat and Avocado and Hollandaise Sauce
— or Poached Egg with Sauteéd Spinach and Sea Urchin in Vol-au-Vent

Egg Florentine
Poached Egg with Creamy Spinach and Jambon Blanc, Hollandaise Sauce

Fried, Poached, Scrambled, Boiled, Omelette or Egg White Omelette

Fluffy Pancake
Okinawa Yanbaru Black Sugar, Almond Milk

Caramelized French Toast with Cinnamon and Orange Zest

Maple Flavoured Waffle with Hokkaido Cultured Butter

Morning Red Bowl
Greek Yoghurt with Mixed Berries, Almond, House-made Granola and Chia Seed

Melty Onsen Egg
Truffle, Shiitake Mushroom, Leek, Bacon, Potato Espuma and Comté Cheese

Japanese Ramen
Ramen with Fish Broth and Chicken

CHAWANMUSHI with Sea Urchin, Crab Meat, Shrimp and Salmon Roe

Avocado Toast
Sourdough Bread with Avocado and Poached Egg

Coffee / Tea

VEGETARIAN VEGAN

(GF) Gluten Free · (LF) Lactose Free

All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

BREAKFAST

AMERICAN BREAKFAST

Seasonal Fruit · Seasonal Salad · Fruit Yoghurt

Bakery Basket

Your Choice of Fresh Juice
Grapefruit, Orange, House-made Vegetable Juice

Your Choice of One Main Course

Coffee / Tea

VEGETARIAN VEGAN

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LUNCH

IN VIAGGIO · 5-COURSE	PRANZO A CASA · 4-COURSE	PRANZO A CASA · 3-COURSE, WEEKDAYS ONLY
13200	8140	6600

IN VIAGGIO · APERITIVO

"Torta di Scarole" Filo Tartlet, Escarole and Ricotta

"Pollo e Peperoni" Chicken Terrine, Bell pepper and Capers

"Arancino" Hokkaido Scallop, 30-months Nagano Prosciutto

IN VIAGGIO · APPETIZER

Yari Squid "alla Luciana"
Mediterranean Bread Stuffing, Gaeta Olives and Herbs

IN VIAGGIO · PASTA

House-made Fresh Pasta Cappelletti
Cauliflower and Ricotta, Roasted Root Vegetable Jus, Sage and Black Truffle

IN VIAGGIO · MAIN COURSE

Oil-poached Gindara
Mussels "Impepata" Emulsion, Raw Mushroom and Potato Purée

Charred Dry-aged Japanese Beef Sirloin
Seasonal Vegetables Variation

IN VIAGGIO · DOLCE

Cannolo Siciliano with Ricotta Mousse
Pistachio Praline, Candied Citrus and Bergamot Granita

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LUNCH

IN VIAGGIO · DOLCE · CONTINUED

Coffee or Tea

PRANZO A CASA · APPETIZER

Lightly Charred Baby Romain Salad with Katsuo
Hazelnut and Mikan Dressing

PRANZO A CASA · PASTA

House-made Bronze Extruded Mollica Fusilli “Pasta e Ceci”
Grass Pea, Duck Polpettine and Pecorino

Niigata Carnaroli Risotto
Cime di Rapa, Red Prawn and Crustacean Fond

PRANZO A CASA · MAIN COURSE

Wild Red Sea Bream
Fennel Fonduta and Meditterranean Battuto with Capers, Oven-baked Black Olives and Lemon

Roasted Miyazaki Kurobuta Pork Loin
Sautéed Spinach and Pumpkin

PRANZO A CASA · DOLCE

K’shiki Original Tiramisu

Coffee or Tea

5-Course: Aperitivo, Appetizer, Pasta, Main, Dolce. 4-Course: Appetizer, Pasta, Main, Dolce. 3-Course (only weekdays available): Appetizer, Pasta or Main, Dolce.

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DINNER

IL VIAGGIO	CASA ANNAMARIA · 5-COURSE	CASA ANNAMARIA · 4-COURSE
16500	11660	9900

IL VIAGGIO · APERITIVO

"Torta di Scarole" Filo Tartlet, Escarole and Ricotta

"Pollo e Peperoni" Chicken Terrine, Bell pepper and Capers

"Arancino" Hokkaido Scallop, 30-months Nagano Prosciutto

IL VIAGGIO · APPETIZER

Yari Squid "alla Luciana"
Mediterranean Bread Stuffing, Gaeta Olives and Herbs

IL VIAGGIO · PASTA

House-made Fresh Pasta Cappelletti
Cauliflower and Ricotta, Roasted Root Vegetable Jus, Sage and Black Truffle

IL VIAGGIO · MAIN COURSE

Oil-poached Gindara
Mussels "Impepata" Emulsion, Raw Mushroom and Potato Purée

Charred Dry-aged Japanese Beef Sirloin
Seasonal Vegetables Variation

IL VIAGGIO · DOLCE

Cannolo Siciliano with Ricotta Mousse
Pistachio Praline, Candied Citrus and Bergamot Granita

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DINNER

IL VIAGGIO · DOLCE · CONTINUED

Coffee or Tea

CASA ANNAMARIA · APPETIZER

Lightly Charred Baby Romain Salad with Katsuo
Hazelnut and Mikan Dressing

CASA ANNAMARIA · SOUP

5-COURSE ONLY

Tottori Daisen Chicken Consommé with Canederli

CASA ANNAMARIA · PASTA

House-made Bronze Extruded Mollica Fusilli “Pasta e Ceci”
Grass Pea, Duck Polpettine and Pecorino

Niigata Carnaroli Risotto
Cime di Rapa, Red Prawn and Crustacean Fond

CASA ANNAMARIA · MAIN COURSE

Wild Red Sea Bream
Fennel Fonduta and Meditterranean Battuto with Capers, Oven-baked Black Olives and Lemon

Roasted Miyazaki Kurobuta Pork Loin
Sautéed Spinach and Pumpkin

CASA ANNAMARIA · DOLCE

K’shiki Tiramisu

Coffee or Tea

Casa Annamaria 5-Course: Appetizer, Soup, Pasta, Main, Dolce. 4-Course: Appetizer, Pasta, Main, Dolce.

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A-LA-CARTE

ANTIPASTI, SALAD & SOUP

⊡	Burrata Cheese, Tomato Variation Carasau Flatbread and Basil	3520
	Lightly Smoked Amberjack Tartare Blood Orange and Mediterranean Crumble	3520
	Baby Leaf Salad, Lightly Charred Sustainable Tuna *(GF)* Pistachio, Peach Giardiniera and Citrus Dressing	3850
	Cuttlefish Tagliatelle, Parsley and Embers *(LF)*	3520
⊡	Fried Pizza "Montanarina" with alla Nerano Stracciatella, Zucchini and Provolone	4400
	Grilled Lamb Skewer "Arrosticini" Served with Buttermilk Sauce and Caper Pesto	3300
⊡	Traditional Italian Minestrone *(GF)*	2200
	Zucchini Soup, Asparagus and Musseles *(GF)(LF)*	2200

PASTA & RISOTTO

⊡	"Paccheri di Semola allo Scarpariello" Datterini Tomato Sauce, Basil and Grana Padano	3520
	Chef Fulvio's House-made Spaghetti Aglio Olio e Peperoncino *(LF)* Anchovy Garum, Caper, Parsley and Senise Pepper	3300
	Mezze Maniche di Semola alla Carbonara Guanciale, Pecorino Cheese, Black Pepper Blend of Sarawak, Long Pepper, Cambodian Black Peppercorn	3740
	Fregola di Semola with Roasted Tomato, Escarole and Red Prawn	3850
⊡	House-made Fresh Pasta Lasagne alla Ligure with Asparagus, Green Beans and Basil Pesto	5500

⊡ VEGETARIAN ⊙ VEGAN

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A-LA-CARTE

PASTA & RISOTTO · CONTINUED

House-made Tagliatelle — 4400
Traditional "Ragù alla Bolognese" with Wagyu Beef and Cured Pancetta

House-made Strozzapreti — 3740
White Farmyard Ragout, Summer Truffle, Gaeta Olives and Verbena

Smoked Potato Gnocchi — 4950
Stuffed with Nduja, Red Bell Pepper and Sea Urchin

MAIN COURSE

VEGETABLE

[•] Seasonal Local Farmers' Vegetable Composition *(GF)* — 3960
Served with Extra Virgin Olive Oil and Flaky Salt. Each cooked in a different way

FISH

Grilled Dry Aged Japanese Longtail Snapper *(GF)(LF)* — 7480
Caponata and Zucchini Blossom

Seabass "all'Acqua Pazza" Asari Clam, Capers and Saltwort *(GF)(LF)* — 7260

Two Jumbo Tiger Prawns — 13200
Served with Tomato Concasse, Taggiasca Olive, Caper, Sicilian Oregano

MEAT

Grilled Wagyu Bone-in Ribeye (3-4 people recommended) *(GF)* — 1300g 49,500
Dry Aged and Served with Sauteed Spinach and Wagyu Beef Jus

Grilled Japanese Beef Tenderloin — 200g 14,300
Served with Confit Garlic and Beef Jus

Charred Dry Aged Japanese Beef Sirloin *(GF)* — 9900
Seasonal Vegetables Variation

[•] VEGETARIAN [o] VEGAN

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A-LA-CARTE

MAIN COURSE · CONTINUED

Grilled Grass Fed Australian Lamb Chop *(GF)* — 200g 7,260
Green Peas, Beans and Aged Cheese Zabaione Sauce

Grilled Miyazaki Kurobuta Pork Loin *(GF)(LF)* — 200g 7,150
"Frigitelli alla Scapece" and Fresh Herbs Roast Sauce

DESSERT

K'shiki Classic Tiramisu — 2200

Pastiera al Cucchiaio — 2200
with Barley, Ricotta Gelato. Orange Blossom, Candied Citrus and Spice Sable

Cannolo Siciliano with Ricotta Mousse — 2200
Pistachio Pralinee, Candied Citrus and Bergamot Granita

Chocolate Fondant — 2200
Raspberry Sauce and Vanilla Créme Anglaise. Seved with Fiordilatte Gelato

Your Choice of Ice Cream or Sorbet — 1320
Vanilla, Chocolate, Pistachio, Matcha, Strawberry, Lemon, Mango, Coconut

VEGETARIAN VEGAN

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