



55.00  
per person *(before tax & gratuity)*  
  
35.00  
*optional drink pairing*

Choose one option from each course.

COURSE 1 前菜  
ANTIPASTI

BURRATA  
sichuan chili oil / orange dressing / clementine / toasted pan rustico  
*(vegetarian)*

or

WAFU CAESAR  
rucola / mizuna / potato chips / thai fish sauce Caesar dressing /  
yuzu / 24-month Parmigiano Reggiano

COURSE 2 パスタ  
PASTA

CLASSIC MARCELLA HAZAN TOMATO SAUCE  
whipped tofu / pecorino / parmesan / basil / onion  
*(vegetarian)*  
*(gluten-free option available)*

+ Add Meatballs (3 pcs) +6.00

or

KOUIKA BLACK RAGU  
slow braised cuttlefish / sofrito / white wine / tinta / pimenton / salsa verde

or

SPICY TOMATO-KARE RIGATONI ALLA VODKA  
sake-vodka tomato sauce / Japanese curry / cream / parmesan  
*(vegetarian)*  
*(gluten-free option available)*

+ Add Meatballs (3 pcs) +6.00

+ Add Roasted Sweet Italian Sausage +5.00

COURSE 3 ピザ  
PIZZA

MARUGERITAPIZA  
umeboshi tomato sauce / brick cheese / basil  
*(vegetarian)*  
*(gluten-free option available)*

or

PEPPERONI  
spicy rayu-honey / toasted sesame seeds / brick cheese

COURSE 4 デザート  
DESSERT

TIRAMISU  
dalgona whip

or

FRESH FRUIT  
strawberry / persimmon / melon / apple / warm crema inglese  
*(vegetarian)*  
*(gluten-free)*

A 20% gratuity is added to the check for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server about any dietary or allergen concerns.