



## **Omakase course dinner (\$138-168)**

**3 Course pasta-dinner \$68    3 Course Main-dinner \$80**

**4 Course set dinner \$98**

### **Stuzzichino**

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### **Omakase Antipasto misto    or    Anitipasto 3 choice**

<i>Signature Uni Chawanmushi</i>	<b>\$18</b>
<i>Raw Oyster Garnished with Ikura, Horseradish 2ps</i>	<b>\$16</b>
<i>Fresh Japanese fish Carpaccio</i>	<b>\$24</b>
<i>Burrata and marinated tomato Caprese</i>	<b>\$20</b>
<i>Prosciutto and Arugula, Aromatic truffle seasoned</i>	<b>\$20</b>
<i>Wagyu Prosciutto</i>	<b>\$24</b>
<i>Fresh Sashimi Shrimp Served on Grill Eggplant</i>	<b>\$20</b>
<i>Roasted Onion and Mozzarella cheese with Anchovy Butter sauce</i>	<b>\$22</b>
<i>Sautéed Tiger Prawns with Arrabiata sauce</i>	<b>\$20</b>
<i>Stewed beef tongue and mushrooms in garlic oil</i>	<b>\$20</b>



## Primo 1 Choice

<i>Signature Seafood tomato sauce with "Shiso" Pasta or Risotto</i>	<b>\$28</b>
<i>Trofie "Wasabi" arrabbiata</i>	<b>\$26</b>
<i>Pork Salsiccia served with oil-based pasta</i>	<b>\$26</b>
<i>Wagyu Bolognese</i>	<b>\$28</b>
<i>Bottarga with Light butter sauce</i>	<b>\$26</b>
<i>Lemon cream sauce</i>	<b>\$26</b>
<i>Crab and Gorgonzola cream Risotto</i>	<b>\$26</b>

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## Carne Arrosto

<i>Maple leaves duck</i>	<b>\$30</b>
<i>Iberico pork</i>	<b>\$30</b>
<i>Nz lamb</i>	<b>\$36</b>
<i>Aus beef</i>	<b>\$36</b>
<i>Wagyu (+\$12)</i>	<b>\$42</b>