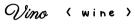


# **©ROPPONGI.SAKUR**

Chef: Okazaki Manager: Kobayashi Information on fresh food and wine Streaming accounts Register now!



From hundreds of types of wine purchased by our own imports Sommeliers select one that goes well with the dish You can enjoy it from a glass



### Pesce Verdure

#### < fish vegetables >



The head chef himself visits the market every day

Selected by a particular connoisseur Fresh seafood and seasonal vegetables on the same day!

# Forno per Pizza oven > Long-established Italian manufacturer

"Gianni Akunto"



A pizza oven made for Neapolitan pizza The temperature of the wood-fired kiln is

a whopping 450°C

The outside is crispy and the inside is

moist and chewy

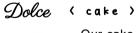


From "Patisserie Coco Ange" We deliver handmade, fresh sweets every day

Pane ( bread )

Selected as one of the 100 best restaurants in the food log! From our shop "L'Atelier Dupin" We have specially made bread that goes well with the food





## Our cake shop

Sakura

### Antipasto < Appetizer >

| Bagna fredda with 7 kinds of colorful vegetables | 1280   |
|--|--------|
| Mixed salad with vegetables picked in the        | 980    |
| morning  |        |
| Buffalo mozzarella caprese                       | 1580   |
|  |        |
| Homemade chorizo                                 | 1680   |
| Steamed mussels in white wine                    | 1280   |
| Roman style tripe and flavored vegetables        | 1380   |
| Squid frits                                      | 1580   |
| ' Napori Pizza ( Pizza )                         | Jadas. |
| Margherita D,O,C (R)                             | 2580   |
| buffalo mozzarella, basil, cherry tomatoes       |        |
|  | 0      |
| <ul> <li>Quattro Formadge (B)</li> </ul>         | 2580   |
| Mozzarella, Gorgon, Taleggio, Parmigiano         |        |
|  |        |
| • Salmone (B)                                    | 2580   |
| Salmon, red onion, capers                        |        |
|  | 2980   |
| Prosciutto et arugula (R)                        |        |
| Mozzarella, Prosciutto, Selvatico                |        |
| (R) Tomato base, (B) Cheese base                 |        |
|  |        |
| <i>Rissoto</i> < Risotto >                       |        |
| <ul> <li>Parmigiano risotto</li> </ul>           | 2480   |
|  |        |
| <ul> <li>Truffle cream risotto</li> </ul>        | 2980   |

| Spaghetti 〈 Fresh pasta 〉   |      |
|---|------|
| <ul> <li>Spaghetti</li> <li>Mozzarella and basil tomato sauce</li> </ul>  | 1980 |
| $\cdot$ Carbonara made with Iberian pork bacon  | 1980 |
| Pescatore   | 2980 |
| Tagliatelle (with spinach)• Traditional Bolognese   | 1980 |
| <ul> <li>Smoked salmon cream sauce</li> </ul>   | 2480 |
| linguine<br>• Genoese basil paste   | 2380 |
| · Small shrimp with tomato cream sauce  | 1980 |
| <ul> <li>Penne (Short)</li> <li>Arrabbiata</li> <li>Please refrain from spicy foods if you are not good at them.</li> </ul> | 1680 |
| Penne Gorgonzola  | 2280 |
| Rigatoni (Short)<br>• Chorizo and eggplant in tomato sauce  | 1980 |
| • Cacho e Pepe  | 2280 |
| Gluten-free change +300<br>Grated cheese +200<br>Increased volume (1.5 times) Price × 1.5tim                                |      |