

WELCOME

We are a family owned Osteria, a casual restaurant rooted in the Italian tradition of generous hospitality and simple, beautiful food.

We celebrate Itameshi, Italian food with Japanese ingredients and influences.

There is no right way to order.

There is no dress code.

You can use your hands.

Make yourself at home.

Buon Appetito!

SIGNATURE COCKTAILS all 13.5

RISO & ROSMARINO

Rosemary, Aperol, Sake & Cucumber

BIG CHEESE

Citrus, Parmesan, Pear, Acquavite & Vodka

AMARIGATO

Toki Whisky, Amaro Montenegro, Cinzano Bianco

MIKAN BALSAMICO

Mandarin, Umeshu Sake, White Balsamic, Prosecco

FIORE DI SAMBUCCO

Beetroot, Elderflower & Gin Sour

SHINJUKU ALBATROSS

Spiced Pineapple, Santa Spina & Citrus

NEGRONI BARRICATO (SMOKED)

Gin, Campari, Umeshu, Vermouth

BLUSHING FIG

Fig Liqueur, Red Vermouth, Rosé

KOMBU MARTINI

Kombu infused Vodka, Dry Vermouth

PANE house made daily

Nori Focaccia (v) 4

Hokkaido Milk Bread, Jam & Burnt Honey Butter (v) 6

INSALATE vibrant & seasonal

Usman's Magic Tomato Salad (v) 11

Radicchio, Blood Orange & Katsuoobushi 10

Burrata, Flame Beetroot & Plum Ponzu (v) 14

CRUDO raw and fresh

Tuna, House Ponzu & Wasabi 18

Hamachi, Truffle Soy & Furikake 16

Scallops, Apple & Hazelnut (n) 18

Sicilian Red Prawns, Tentsuyu & Crispy Rice 22

FRITTI delicate & fried

Spring Onion Tempura & Black Garlic (v) 6

Cod Cheek Karaage & Pickles 9

PASTA our speciality, have a couple

Tomato Pasta & Kosho (v) 10

Tortellini, Fresh Black Truffle & Kombu (v) 24

Tagliolini, Tuna, Mentaiko & Kombu Cured Caviar 24

Fazzoletti, Duck Ragù & Lotus 15

Whelk & Cuttlefish Risotto 22

GRILL cooked over fire on binchotan

Ox Tongue & Kizami Wasabi 14

Delica Pumpkin, Sage & Wakame 13

Church Hill Chicken 19

Launceston Lamb & Wasabi Mustard 39

Hamachi Collar 18

TO SHARE

Cornish Brill 38

Blythburgh Pork Chop 34

Aged Angus Ribeye on Bone 90

Veal Du Limousin, Miso & Sage 650gm/800gm 55/65

SIDES

Ikuko's Aubergine (v, n) 9

Miso Braised Onion & Fontina (v) 6

Polenta Fries (v) 6

Namayasai Greens (v) 8

Tsukemono (v) 4

DOLCI to finish (sharing optional)

Kinako Cheese Cake & Matcha Gelato (v) 12

Chocolate Cake & Miso Caramel Gelato (v) 11

Sesame Pannacotta & Blood Orange 8

Koji Rice Pudding, Citrus & Hazelnut (v, n) 8

Vanilla, Honey, Kombu & Black Truffle (v) 14

Three Cheese & Chinmi (v) 12

v - vegetarian | n - contains nuts

Please let us know if you have any allergies or intolerances.

A discretionary service charge of 15% will be added to your bill.