

Seasonal Lunch Menu (An example of a day)

Lunch Set ¥3,000 (tax including) [Speciale / Appetizer / Pasta / Dessert / Drink]

Lunch course ¥4,500 (tax including) [Speciale / Appetizer / Pasta / Main / Dessert / Drink]

Speciale

The seasonal specialties of Rokkato lunch that change with each season

Antipasto Misto

An assortment of appetizers made luxuriously with ingredients from Shizuoka Prefecture, nurtured in a rich natural environment

Primo Piatto

[Choose one]

- Izu mushroom and salsiccia spaghetti in tomato sauce, Sanremo style
- Homemade hand-rolled pasta with local fish aglio e olio, flavored with capers
- Today's Primo

Secondo Piatto

[Choose one]

Fisd or Beef

Dolce & Drink

[Choose one]

- Chestnut Tiramisu with seasonal fruits on the side
- Sorbet of Izu fresh ginger and lemon, served with Spumante gelée
- Today's Dolce

[Choose one]

Coffee[HOT or ICE]/Oolong Tea/Ginger Ale/Herb Tea[HOT]

Blood Orange Juice/Cafe Latte[HOT or ICE]/Yamamori Tea Company's Tea[HOT]

Today's Special Menu Dinner as a Course

Special course menu using today's fresh ingredients (An example of a day)

¥14,500 (tax,service including)

Bonito

Sweetfish

Daruma Squid

Green yuzu

Mushroom

Peanuts

Amagi Black Pork

Black figs

Coffee or Tea