

BVLGARI

GINZA CAFÉ

Tutti i prezzi sono in JPY e inclusi di 10 % tasse e 13% di servizio
記載の金額は消費税10%とサービスチャージ13%を含んだものがございます。
All prices are in JPY and inclusive of 10 % tax and 13% service charge.

SET MENU 3 COURSE

7,800

-From 12:00 to 13:00- / -From 18:00 to 19:30-

Antipasti

Carpaccio di ricciola, olio e limone (GF) (DF) (LS)
Amberjack carpaccio, extra virgin olive oil and lemon

Or


Arrostato di Wagyu freddo alle erbe con oliva e misticanza
(GF) (DF) (LS)

Cold roast Wagyu beef with herbs, olives and mixed greens

Primi

Tubettoni alla carbonara (G) (D)
Tubettoni with carbonara sauce

Or

Spaghetti al pomodoro datterino e basilico (G) (V) (VG) (DF) 
Spaghetti with datterino tomato and basil

Dolci

Tiramisú (D) (G)
Tiramisu

Or

Frutta di stagione, gelato di vaniglia e panna montata (D) (GF) (V) (LS)
Seasonal fruit, vanilla ice cream and whipped cream



Suitable for vegan guests

(A) Alcohol | (N) Nuts | (D) Dairy | (G) Gluten | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

(DF) Dairy-Free | (S) Sustainable | (LS) Locally Source

SET MENU 4 COURSE

11,900

-From 12:00 to 13:00- / -From 18:00 to 19:30-

Antipasti

Carpaccio di ricciola, olio e limone (GF) (DF) (LS)
Amberjack carpaccio, extra virgin olive oil and lemon

Or


Arrostato di Wagyu freddo alle erbe con oliva e misticanza
(GF) (DF) (LS)

Cold roast Wagyu beef with herbs, olives and mixed greens

Primi

Tubettoni alla carbonara (G) (D)
Tubettoni with carbonara sauce

Or

Spaghetti al pomodoro datterino e basilico (G) (V) (VG) (DF) 
Spaghetti with datterino tomato and basil

Secondi

Spigola con capperi, limone e prezzemolo (GF) (DF) (LS)
Sea bass with capers, lemon and parsley

Or

Guancia di manzo con piselli, misticanza e aceto (GF) (DF) (LS)
Beef cheek with peas, mesclun and vinegar

Dolci

Tiramisú (D) (G)
Tiramisu

Or

Frutta di stagione, gelato di vaniglia e panna montata (D) (GF) (V) (LS)
Seasonal fruit, vanilla ice cream and whipped cream

LUNCH GINZA SET MENU 16,700

-From 12:00 to 13:00-

Antipasto

Carpaccio di ricciola, olio e limone (GF) (DF) (LS)
Amberjack carpaccio, extra virgin olive oil and lemon

Primo

Tortellini di patate con scampi, burro ed erba cipollina (G) (D)
Potato tortellini with langoustine, butter and chives

Secondo

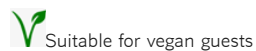
Tagliata di manzo Wagyu alla griglia e spinaci (GF) (DF) (LS)
Sliced Wagyu beef and spinach

Dolci

Tiramisú (D) (G)
Tiramisu

Or

Frutta di stagione, gelato di vaniglia e panna montata (D) (GF) (V) (LS)
Seasonal fruit, vanilla ice cream and whipped cream



(A) Alcohol | (N) Nuts | (D) Dairy | (G) Gluten | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

(DF) Dairy-Free | (S) Sustainable | (LS) Locally Source

DINNER GINZA SET MENU 19,700

-From 18:00 to 19:30-

Antipasto

Carpaccio di ricciola, olio e limone (GF) (DF) (LS)
Amberjack carpaccio, extra virgin olive oil and lemon

Primo

Tortellini di patate con scampi, burro ed erba cipollina (G) (D)
Potato tortellini with langoustine, butter and chives

Pesce

Spigola con capperi, limone e prezzemolo (GF) (DF) (LS)
Sea bass with capers, lemon and parsley

Carne

Tagliata di manzo Wagyu alla griglia e spinaci (GF) (DF) (LS)
Sliced Wagyu beef and spinach

Dolci

Tiramisú (D) (G)
Tiramisu

Or

Frutta di stagione, gelato di vaniglia e panna montata (D) (GF) (V) (LS)
Seasonal fruit, vanilla ice cream and whipped cream

-From 12:00 to 13:00- / -From 18:00 to 20:00-

ANTIPASTI

Insalata di asparagi, Parmigiano Reggiano, spinacino, basilico e limone
(N) (VG) (GF) (DF) (LS)

Asparagus salad, Parmigiano Reggiano, baby spinach, basil and lemon
3,100

Burrata, zucchine marinate e basilico (D) (V) (GF)

Burrata, marinated zucchini and basil
4,500

Arrostito di Wagyu freddo alle erbe con olive e misticanza (GF) (DF) (LS)

Cold roast Wagyu beef with herbs, olives and mixed greens
4,500

Carpaccio di ricciola, olio e limone (GF) (DF) (LS)

Amberjack carpaccio, extra virgin olive oil and lemon
3,600

Zuppa di vegetali e legumi (V) (VG) (GF) (DF) (LS) 

Vegetable and legume soup
3,000



Suitable for vegan guests

(A) Alcohol | (N) Nuts | (D) Dairy | (G) Gluten | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

(DF) Dairy-Free | (S) Sustainable | (LS) Locally Source

PRIMI PIATTI

Linguine con ragú di vitello (D) (G)

Linguine with veal sauce

3,900

Tubettoni alla carbonara (D) (G)

Tubettoni with carbonara sauce

3,400

Tortellini di patate con scampi, burro ed erba cipollina (D) (G)

Potato tortellini with langoustine, butter and chives

5,800

Spaghetti al pomodoro datterino e basilico (G) (V) (VG) (DF) 

Spaghetti with datterino tomato and basil

3,700

SECONDI PIATTI

Spigola con capperi, limone e prezzemolo (GF) (DF) (LS)

Seabass with capers, lemon and parsley

4,300

Tagliata di manzo Wagyu alla griglia e spinaci (GF) (DF) (LS)

Sliced Wagyu beef and spinach

14,000

Guancia di manzo con piselli, misticanza e aceto

(GF) (DF) (LS)

Beef cheek with peas, mesclun and vinegar

5,500

Terrina di verdure di stagione grigliate (V) (VG) (GF) (LS) 

Grilled seasonal vegetable terrine

4,200

BOMBA

NIKO ROMIIO

-From 12:00 to 13:00- / -From 18:00 to 20:00-

La Bomba è il nuovo street food italiano. Affonda le sue radici nella tradizione popolare ma si trasforma in uno spuntino gastronomico, rimanendo semplice nella sua creazione ma complesso e raffinato nel suo sapore e nella sua preparazione.

The Bomba is the new Italian street food. It roots in popular tradition but turns into a gastronomic snack, remaining simple in its creation but complex and refined in its flavor and preparation.

Bomba con zucchine marinate e misticanza (D) (G) (V) (LS)

Bomba with marinated zucchini and mesclun

3,100

Bomba con Mozzarella e pomodoro (D) (G) (V)

Bomba with Mozzarella cheese and tomato

3,000

(A) Alcohol | (N) Nuts | (D) Dairy | (G) Gluten | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

(DF) Dairy-Free | (S) Sustainable | (LS) Locally Source

SFIZI

Suppli al pomodoro e mozzarella (D) (G) (V)

Tomato and mozzarella cheese suppli


2,500

Frittura di calamari con salsa tartara (G) (DF)

Fried calamari with tartar sauce

2,800

Bruschetta con zucchine marinate, menta e aceto balsamico

(DF) (G) (VG) (V) 

Bruschetta with zucchini, mint and balsamic vinegar

2,500

TOAST & BURGER

Prosciutto cotto e provolone con patatine fritte (D) (G)

Cooked ham, provolone cheese and French fries


3,000

Hamburger di manzo, provolone e patatine fritte (D) (G)

Beef burger, provolone cheese and French fries

5,200

FOCACCE

Pomodoro, basilico, capperi e olive (G) (V) (VG) (DF) 

Tomato, basil, capers and olives

3,300

Burrata, acciughe e limone (G) (D)

Burrata, anchovies and lemon

3,500

A LA CARTE

-From 13:30 – 17:00-

ANTIPASTI

Insalata di asparagi, Parmigiano Reggiano, spinacino, basilico e limone
(N) (VG) (GF) (DF) (LS)

Asparagus salad, Parmigiano Reggiano, baby spinach, basil and lemon
3,100


Burrata, zucchine marinate e basilico (D) (V) (GF)
Burrata, marinated zucchini and basil
4,500


BURGER & BOMBA

Hamburger di manzo, provolone e patatine fritte (D) (G)
Beef burger, provolone cheese and French fries
5,200

Bomba con zucchine marinate e misticanza (D) (G) (V) (LS)
Bomba with marinated zucchini and mesclun
3,100

PRIMO PIATTO

Spaghetti al pomodoro datterino e basilico (LS) (G) (V) (VG) (DF)
Spaghetti with datterino tomato and basil 
3,700

 Suitable for vegan guests

I DOLCI

Selezione di sorbetti (N) (D) (GF) (V)
Selection of sorbets
2,800

Selezione di gelati (N) (D) (GF) (V)
Selection of ice cream
2,800

Maritozzo al lamponi (D) (G) (V)
Raspberry Maritozzo
2,800

Bomba alla crema (D) (G)
Bomba with custard cream
2,800

Bomba con gelato (D) (G) (N)
Bomba with ice cream
2,800

Tiramisù (D) (G)
Tiramisù
2,800

Fetta di torta del giorno con gelato di vaniglia
(A) (N) (D) (G)
Today's cake with vanilla ice cream
3,200

(A) Alcohol | (N) Nuts | (D) Dairy | (G) Gluten | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

(DF) Dairy-Free | (S) Sustainable | (LS) Locally Source

IL CIOCCOLATO GEMS

SAPORE STAGIONE (A)(N)(D)(V)(GF)

Seasonal flavor 1,600

ZAFFERANO E MANDORLA (N)(D)(V)(GF)(LS)

Saffron & Almond 1,600

FRAGOLA E RICOTTA (N)(D)(V)(GF)

Strawberry & Ricotta 1,600

PERA E CAMELLO (A)(N)(D)(V)(GF)

Pear & Caramel 1,600

PISTACCHIO E ALBICOCCA (A)(N)(D)(V)(GF)

Pistachio & Apricot 1,600

ROSMARINO E LIMONE (A)(N)(D)(V)(GF)

Rosemary & Lemon 1,600

MIELE D'ARANCIO (N)(D)(V)(GF)

Orange honey 1,600

OLIVE NERE E OLIO D'OLIVA

(N)(D)(G)(V)

Black olive & Olive oil 1,600

PORCINI E PEPE NERO (N)(D)(V)(GF)

Porcini & black pepper 1,600

ACETO BALSAMICO (N)(D)(V)(GF)

Balsamic vinegar 1,600

GELSOMINO (N)(D)(V)(GF)

Jasmine 1,600

SHAKERATO (N)(D)(V)(GF)

Shakerato 1,600

(A) Alcohol | (N) Nuts | (D) Dairy | (G) Gluten | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

(DF) Dairy-Free | (S) Sustainable | (LS) Locally Source