

A top-down photograph of various fresh vegetables arranged on a light-colored, textured surface. In the center, several green asparagus spears are bundled together. To the left, there is a large white onion and a head of garlic. To the right, there are two potatoes, one of which is partially cut, showing its interior. The lighting is soft and even, highlighting the natural colors and textures of the produce.

tastes of the elements

A Curated
Set of Four Signature Tapas

What is element ?

Fire

Spice & Flame

Bold aromatics & heat,
a vibrant expression
of flavor.

Water

Sea & Freshness

The delicate umami
of seafood, bright, clean
& refreshingly light.

Earth

Roots & Soil

Savor the blessings
of the earth,
simply & honestly.

Spice-wrapped Fire, seafood-driven Water, earthy & vegetable-forward Earth.

A tapas set inspired by the three elements.

スパイスをまとった Fire、鮮魚の旨みを映す Water、大地の野菜を味わう Earth。
3つのエレメントをテーマに構成したタパスセット。

tastes of the elements

the story of itoshima

Fire / Water / Earth

Three natural elements, expressed through flavor & technique.
This four-plate tapas set highlights ingredients nurtured by the rich terroir
of Itoshima, each dish inspired by one of the elements.
Discover the story each element weaves — through taste, aroma & craft.

3つの自然のエレメントを、味覚や調理法に重ねて表現。
糸島の豊かな風土が育んだ食材を用いた、エレメントをテーマにした4皿のタパスセット。
それぞれが紡ぐ、食のストーリーをお楽しみください。

¥6,600 (tax included) / each element

À la carte selections are available from the grand menu.
アラカルトをご希望の方は、グランドメニューよりお選びください。



fire

Spice & Flame
Bold aromatics & heat, a vibrant expression of flavor.



Arrabbiata
with Potatoes & Shima Bacon

ジャガイモと志摩ベーコンのアラビアータ

Spicy Omelette
with Oxtail & Itoshima Eggs

牛テールと糸島たまごの辛いオムレツ

Spicy Chicken Leg Confit

骨付きもも肉の辛味コンフィ

Merguez Pâté
– Grilled Spiced Lamb Sausage

パテドメルゲーズ 子羊のチョリソー

sea-to-table, straight from itoshima.

Seasonal Fresh Fish Carpaccio

鮮魚のカルパッチョ

Chilled Mozuku Soba

糸島もずくの素蕎麦

Seasonal Fish Fritto
with Paprika Sauce

旬魚のフリット パプリカソース

Local Fish & Seafood Bouillabaisse
- Klootch Style

地魚と魚介のブイヤベース クルーチ風



water

Sea & Freshness
The delicate umami of seafood, bright, clean & refreshingly light.



earth

Roots & Soil
Savor the blessings of the earth, simply & honestly.

Itoshima Vegetable Bagna Càuda

糸島野菜のパーニャカウダ

Galician-Style Octopus
with Beetroot

タコとビーツガリシア風

Crispy Lotus Root
with Shirasu & Green Chili

蓮根のフリット シラスと青唐辛子

Chicken Gizzard & Shiitake Ajillo

砂肝と椎茸のアヒージョ



**from
itoshima
to your table**

Discover the true essence
of the season.

**Tax included. / 表記価格は税込です。
Please let us know if you have any food allergies. / アレルギーをお持ちの方はスタッフまでお声がけください。**