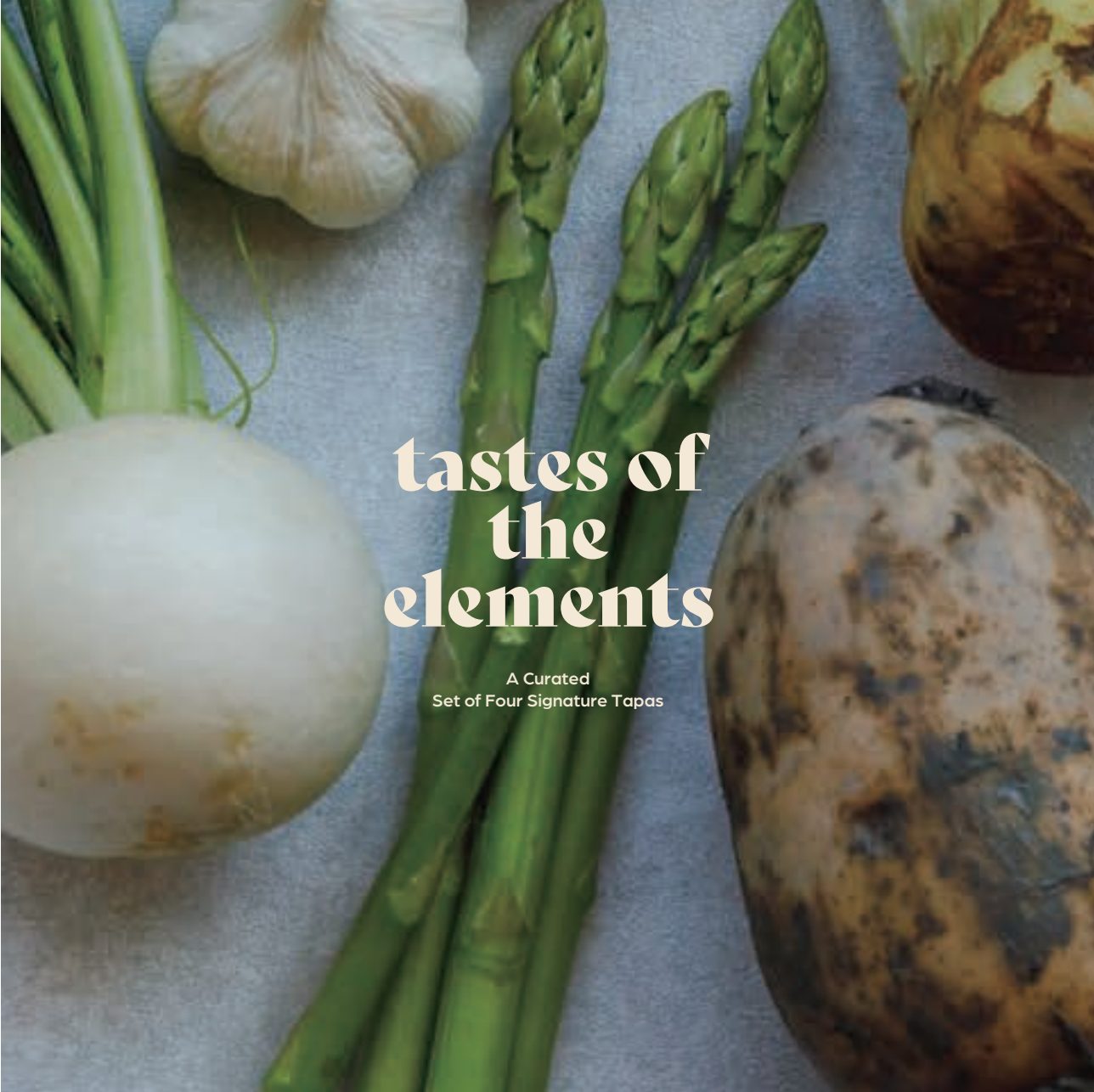


A top-down photograph of various fresh vegetables arranged on a light-colored, textured surface. In the center, three green asparagus spears are laid out. To the left, a whole white onion sits next to a head of garlic. In the bottom right, a large, dark-skinned potato is visible. Another potato is partially seen in the top right corner. The lighting is soft, highlighting the textures of the vegetables.

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 バブリカソース

Local Fish & Seafood Bouillabaisse
- Kloodch 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

糸島野菜のバーニャカウダ

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。**