# DINNER SET

<table>
<thead>
<tr>
<th>6,500</th>
<th>7,500</th>
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<tbody>
<tr>
<td><strong>Amuse</strong></td>
<td><strong>Amuse</strong></td>
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<tr>
<td>Sucrine lettuce and grilled bacon Caesar salad Poached egg, campagne bread croutons parmesan cheese</td>
<td>Sustainable smoked salmon confit Kanazawa Kaga cucumber, dill, salmon roe</td>
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<tr>
<td>Roasted Shingen chicken breast Walnut carrot salad with raisins marinated with Tokyo rum, cumin or</td>
<td>Braised wild sea bream Ishikawa Miso, Tokyo Komatsuna, Asari clam</td>
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<tr>
<td>Roasted Hokkaido Tokachi beef rump Tokyo vegetables, beef jus +2,000 or</td>
<td>Roasted Hokkaido pork chuck roll Kanazawa soy sauce and Tokyo Mirin Maitake mushroom beignet or</td>
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<tr>
<td>Roasted Akigawa Wagyu beef Tokyo vegetables, beef jus +3,600</td>
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<tr>
<td>Vegan panna cotta Coconut, vanilla, raspberry and rose hip sorbet</td>
<td>Japanese chestnut Mont Blanc Wasanbon meringue white coffee ice cream</td>
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<tr>
<td>Petit fours, Coffee or Tea</td>
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</tbody>
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## Add an

### APPETIZER

- Roasted scallop Broccoli and risoni risotto, bottarga +1,700
- Pan-fried French foie gras Tokyo Shiitake mushroom risotto, truffle sauce +1,900

### SOUP

- Kanazawa Gorojima Kintoki sweet potato soup +800
- Blue lobster bisque seasonal vegetables, truffle +1,700

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**TOKYO LOCAL INGREDIENTS**

| <SUGAR> TAMAZATO Brown sugar “MIYAZAKI SHOTEN CO.,LTD.” | Higashisuna Koto-ku |
| <SALT> UMINOSEI Natural sea salt “UMINOSEI CO.,LTD.” | Izu Oshima Island |
| <VINEGAR> GINJO Fermented vinegar “YOKOI VINEGAR BREWING CO.,LTD.” | Shinjuku Koto-ku |
| <SOY SAUCE> KIKKOGO ROUND SOYBEAN SAUCE “KONDO BREWERY CO.,LTD.” | Akiruno-shi |
| <MISO> EDO SWEET MISO (EDO AMAMISO) “HINODEMISO CO.,LTD.” | Kaigan Minato-ku |
| <YUZU PEPPER> TOKYO YUZU PEPPER “ENCHU-FOOD CO.,LTD.” | Nihonbashishi Chuou-ku |
| <TONKATSU SAUCE> NAMA SAUCE NOUKOU “TOKIWA SAUCE CO.,LTD.” | Takinogawa Kita-ku |
| <MIRIN> TENJO MIRIN KOKORO “TOSHIYAMA SHUZOU CO.,LTD.” | Higashimurayama-shi |

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**NAMIKI 667:** Light Up Your Heart, in the Heart of a New Ginza.

Prices are subject to service charge and tax.
## CHEF'S CREATIONS

### APPETIZER
- Quinoa salad, avocado, ginger dressing | $1,600
- Sucrine lettuce Caesar salad, Parmesan cheese, bacon | $1,600
- Sauteed beef tripe, green salad, semi-dried tomato, ravigote sauce | $1,600
- Beef intestine and tomato stew, seasonal vegetables | $1,600
- Sustainable smoked salmon confit, Kanazawa Kaga cucumber, dill, salmon roe | $2,600
- Burratina, fruit tomato salad, shallot, Shiso, pine nut | $2,900
- Pan-fried French foie gras, Tokyo Shiitake mushroom risotto, truffle sauce | $3,000
- Charcuterie plate | $2,400
- French cheese plate | $2,600
- Today's appetizer selection | $3,400

### SOUP
- Kanazawa Gorojima Kintoki sweet potato soup | $1,600
- Blue lobster bisque, seasonal vegetables, truffle | $2,400

### DESSERT
- Apple pie | $1,400
- Vegan panna cotta, coconut, vanilla, raspberry and rose hip sorbet (gluten-free) | $1,400
- Japanese chestnut Mont Blanc, Wasanbon meringue, white coffee ice cream | $1,400
- Crème brûlée and pear, black currant, elderflower jelly, pear sorbet | $1,400
- Sustainable chocolate lava cake, berry compote, vanilla ice cream | $1,500
- Seasonal fresh fruit plate | $1,800

### ENTREE
- Braised wild sea bream, Ishikawa Miso, Tokyo Komatsuna, Asari clam | $3,000
- Roasted scallop, broccoli and risoni risotto, bottarga | $3,200
- Roasted Shingen chicken breast, walnut carrot salad with raisins marinated with Tokyo rum, cumin | $2,800
- Roasted Hokkaido pork chuck roll, Kanazawa soy sauce and Tokyo Mirin, Maitake mushroom beignet | $3,500
- Oven-roasted Japanese pork spare ribs, Edo Sweet Miso and Tokyo soy sauce BBQ sauce, deep-fried potato wedges | $2,800
- Roasted Hokkaido Tokachi beef rump, Tokyo vegetables, beef jus | $8,600
- Roasted Akigawa Wagyu beef (180g), Tokyo vegetables, beef jus | $12,000
- Crispy fish burger, celeriac remoulade salad, tartare sauce | $2,200
- Hokkaido pork tonkatsu sandwich, Tokyo Tokiwa sauce | $2,200
- NAMIKI667 Wagyu beef burger, avocado, tomato, onion, bacon, Monterey Jack cheese | $2,800
- Truffle potato gnocchi gratin | $2,800
- Spaghetti Bolognese | $2,000
- Neapolitan pasta, Tokyo tomato sauce | $2,000
- Japanese beef Tendon Udon, green onion, soft-boiled egg, Tokyo soy sauce, Yuzu pepper | $2,200
- Japanese minced beef curry, mixed leaf salad | $1,800
- Japanese beef curry with Hokkaido pork Tonkatsu, mixed leaf salad | $2,800

The food, the people, the moment: relish it all at NAMIKI667.