

Tasting menu

"Rosy" will present our great tasting menu which inspired seasonable ingredients from local farmers in Japan. And then you can enjoy our cuisine called "nurture with the future together" which considered an environment, human and health.

*Tasting menu's last order will be at 8:00pm.

*We will serve dishes one by one for each guest.

*Please look a black board what we have got a menu for you tonight.

Rosy's seasonable full tasting menu 8,000/p.p

- Three kinds of small appetizers
- Seasonable vegetable soup, homemade bread
 - Farmer's garden salad
- Organic brown rice risotto
 - Main (meat)
 - Dessert

For vegan seasonable tasting menu 7,500/p.p

- Three kinds of small appetizers
- Seasonable vegetable soup, homemade bread
 - Farmer's garden salad
- Organic brown rice risotto
 - Main
 - Dessert

Information for dishes, V:vegetarian / VG:vegan / GF:gluten free

Prices are included a sales tax.

5:30pm (open) -9:00pm (last in & last order) / 10:00pm (close)

Please order one drink minimum each guest on dinner time.

A la carte

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-Vegetables-

Mezze plate (V, VG) selected our six vegan small dishes included hummus, falafel and more interests. *recommended to order each person.	1,320p.p
Today's soup of the day (V, VG, GF) please ask.	980
Farmer's salad (V, VG, GF) fresh seasonable vegetables and homemade dressing.	1,580
Vegan rolls (V, VG) Rosy's original vegetable sushi roll style, cashew nuts paste and greens rapped with seaweed. served with carrot soy sauce.	1,780

-Grains-

Homemade organic campagne bread (V, VG) rose & soy milk butter, extra virgin olive oil.	700
Organic brown rice risotto (V, VG, GF) seasonable vegetables	1,950
Red lentil beans "Strudel" (V, VG) red lentil beans, caggabe, onions rapped with pastry side of grilled vegetables and soy whipped cream.	2,300

-Meats-

Jamon Minakami raw ham (GF) from Minakami, Gunma, served with burrata cheese, fruits.	2,800
Grilled "Houbi-ton" natural pork loin (GF) from Atsumi, Aichi served with roasted potato, garlic, shallot	3,800
Grilled ocean star beef steak (GF) from Kujukuri, Chiba served with mashed potatoes.	4,200

Dessert & Caffè

Sustainable Kitchen Rosy

Free range egg pudding from Sekizuka farm, Tochigi (V, GF)	680
Rice flour pumpkin Basque cheesecake (V, GF)	750
Non flour mud chocolate terrine (V, GF)	800
Today' s vegan dessert (V, VG)	800
Homemade vanilla ice cream (V, GF)	600
Today' s vegan ice cream (V, VG, GF)	600
Espresso, organic forest coffee beans	700
Americano, organic forest coffee beans	700
Latte, organic forest coffee beans	770
Mint tea, N. Harvest, organic & fair trade	700
Chamomile tea, N. Harvest, organic & fair trade	700
Elder flower tea, N. Harvest, organic & fair trade	700
Organic black tea, Zenkoen, Shizuoka	700

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Dinner

Drink

Long root Patagonia craft beers from Portland Oregon, USA (can)	1,200
wit / pale ale / IPA / hazy IPA	
Rise & win brewing, Kamikatz beer from Tokushima, Japan (bin)	1,500
Setouchi beer from Kouchi, Japan (can)	1,200
Portland cider co, kinda dry from Portland Oregon, USA (can)	1,500
Greenbar hard seltzer from Los Angeles California, USA	1,500
whiskey+soda / gin+tonic / rum+coke / hibiscus sprits	
355ml	
Union wine company, underwood the bubbles NV (can)	2,400
sparkling / America / Oregon / PG, CH, RL, PN	
250ml	
Acrobat pinot gris 2022	G/1,200
white / America / Oregon / pinot gris	
B/6,900	
King estate chardonnay 2021	G/1,500
white / America / Oregon / chardonnay	
B/8,500	
Sokol blosser evolution pinot noir 2022	G/1,400
red / America / Oregon / pinot noir /organic	
B/7,900	
Ken wright cellars Willamette valley pinot noir 2022	B/10,500
red / America / Oregon / pinot noir	
Today's natural wines, please ask our staff	ASK
Suntory "KAKU" whisky high ball	800
Cassis orange juice or cassis soda	800
Bottega Baci organic soda from Italy	750
sicilian lemon / blood orange / pomegranate	
Organic soft drinks	700
ginger ale / orange juice / apple juice / iced tea	
San Pellegrino sparkling water	850

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