

IN TRIBUTE TO TRADITIONS,
WE TRACE, WE HONOR
& EMBRACE ITALIAN ROOTS
WITH JAPANESE GRACE.
WHERE PAST AND PRESENT
SOFTLY COLLIDE,
LIGHTNESS AND SIMPLICITY,
FLAVORS ALLIED. . . .
TRADITION AND MODERNITY,
IN HARMONY RESIDE.

CITRINO
YOSHINAGA JINBO



A SYMPHONY OF CITRINO

(ALL ACT DISHES WILL BE SERVED AS TASTING PORTIONS)

By choosing this menu experience,
all guests must select the same tasting menu option,
either Three Acts or Four Acts.

ANTIPASTI (ACT I)

PRIMI (ACT II)

SECONDI (ACT III)

DOLCE (ACT IV)

THREE ACTS
\$1,080

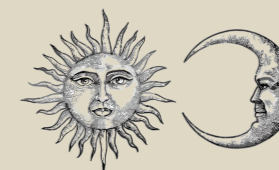
FOUR ACTS
\$1,280

Some Signature Dishes
are available as supplementary add-ons
to complement your experience.
Please ask our staff for assistance.

PASTA TASTING MENU

(5 ACTS WILL BE SERVED AS TASTING PORTIONS)

WE OFFER THE PASTA TASTING MENU
TO PARTIES UP TO 6 GUESTS.
THE MENU IS A LIMITED QUANTITY EACH NIGHT
RECOMMEND BOOKING IT IN ADVANCE.



ONE PERSON : \$1,080

Some Signature Pasta Dishes
are available as supplementary add-ons
to complement your experience.
Please ask our staff for assistance.



ANTIPASTO

FERMENTED CAPRESE WITH MOZZARELLA ESPUMA

Fermented Heirloom Cherry Tomato with Fior di Latte Foam
Extra Virgin Olive Oil

280

CITRINO SEA SALAD

Seasonal Fresh Seafood, Citrus dressing



368

MARINATED YELLOW TAIL CARPACCIO

Avocado and Wasabi, Lemon Mustard, Citrus fruit

328

BEAN SFORMATO WITH SEA URCHIN

Bean Salad, Seasonal Sea Urchin & Parma Ham Crumble

368

36 MONTHS AGED PROSCIUTTO, CAPOCOLLO

Seasonal Organic Green with Citrus Honey Balsamic

320

CALAMARI & SCAMPI FRITTI WITH SMOKED CHIPOTLE AIOLI

328

CARAMELIZED ONION TARTE WITH BABY ANCHOVIES

Olive, Caper, Baby White Anchovies from Cetara

238

36 MONTHS PROSCIUTTO E MELONE

Prosciutto from Modena, Melon 'Lorenzini'
15 Years Traditional Balsamic Vinegar of Modena PDO

360

PRIMI

GREEN ASPARAGUS AND SEA URCHIN AGLIO E OLIO SPAGHETTI

Seasonal Sea Urchin, 36 months Parmigiano-Reggiano

480

LOBSTER RICOTTA CHESSE RAVIOLI WITH PRAWN OIL

Brittanny Blue Lobster, Confit Tomato & Red Prawn Oil

480

THE LASAGNA

Wagyu Beef Cheek, Porcini, Parmesan Cheese Sauce

468

PASTA ALLA CHECCA

Capellini, Tomato Coulis, Caviar, Hokkaido Sea Urchin

438

GUANCIALE FLAVORED GENOVESE

Homemade Italian Basil & Kale Pesto, Pistachio,
36 months Parmigiano-Reggiano

380

CITRINO VONGOLE

Japanese Clams, Roma Classic with a Twist

398

SICILIAN DON GAMBERO RED PRAWNS

Red Prawn from Sicily, Roma Classic with a Twist

760

RISOTTO

MORCHELLA CHANTERELLE SAFFRON FOAM RISOTTO

Morel Mushroom, Chanterelle, Saffron Foam, Aged Acquerello Rice

560



VERDURA

(VEGETABLES SIGNATURE)

SEASONAL ORGANIC VEGETABLE SMOKE BAGNA CÀUDA

Chef Jinbo's Signature Dish, the Evolution of Vegetables

338

ITALIAN SEASONAL ORGANIC FRUITS & GREEN SALAD

Seasonal Green & Fruits, Citrus Honey Balsamic

368

24 HRS HEIRLOOM MINISTRONE

Organic Seasonal Vegetables Infusion

No Water Added

238

IL SECONDO

CITRINO GRILLED WAGYU & WILD ITALIAN ARUGULA

Hokkaido Aka Ushi Wagyu Sirloin, 48 Hrs Aged with Salted Rice Malt

598

FILETTO DI SOGLIOLA AL LIMONE



Wild Caught Dover Sole, Beurre Noisette, Sicilian Lemon, Heirloom Potato

788

COSTOLETTA ALLA MILANESE WITH PREGUGGIUN SALAD

Dutch veal, Edible Flowers Salad with
15 years traditional balsamic vinegar

580

90-MINUTE PORK LOIN

Napa Cabbage, Broccoli, Veal Porcini Marsala Wine Sauce

480

CITRINO CHICKEN ALLA D'ORO



SERVES FOR 2-4 (ORDER IN 2 DAYS ADVANCE)

Compliment with

Hokkaido Corn with Morel Mushroom
Truffled Mashed Heirloom Potato,
Chanterelle mushroom with Baby Turnip
(Subject to Seasonal Change)

1,080

GAMBERONI ALLA GRIGLIA

Grilled Giant Sicilian Red Prawn, Scampi, Mussels, Clams

680

SIDE DISHES

BLACK TRUFFLE ITALIAN FRIES

Beetroot Ketchup

138

MORELLA WITH HOKKAIDO CORN

Confit Pink Garlic, White Wine Cream Sauce

168

SAUTÉED PORTOBELLO MUSHROOM

White Anchovy Butter & Pink Garlic

138

HEIRLOOM TURNIP CHANTERELLE

Garlic Miso Butter Sauté

168

SPINACH WITH ITALIAN SAUSAGE, SUN DRIED TOMATO

138

ITALIAN CABBAGE

Scampi Emulsion Sauté

168



DOLCE

AMALFI LEMON CANNOLI, MINTS TRIO GELATO

Amalfi Coast Lemon, Bitter Lemon Puree, Apple Mint
Spearmint, Peppermint

168

CHESTNUT FONDANT

85% Dark Chocolate Fondue, Mascarpone Gelato

168

CITRINO TIRAMISU

Mascarpone Cream, Coffee Jelly with Coffee Gelato

148

PAN D'ARANCIO

SICILIAN ORANGE CAKE WITH MASCARPONE CREAM

138

SEASONAL GELATO

Please Select Two Scoops Flavors

128

WATER

ACQUA PANNA	Bottle	75
SAN PELLEGRINO	Bottle	75
GRANDER REVITALIZED WATER	Carafe	45

BEER

PERONI	88
PREDAIA ITALIAN CRAFT	120
COEDO JP CRAFT	120
KYOTO YUZU CRAFT	120

COCKTAILS

AUTHENTIC ITALIAN BELLINI	148
EARL GREY MARTINI	148
ESPRESSO MARTINI	148
JUNGLE CAT	148

COFFEE & TEA

COFFEE	65
ESPRESSO	65
DOUBLE ESPRESSO	75
CAPPUCCINO	75
CAFÉ LATTE	75
EARL GREY TEA	80
CHAMOMILE TEA	80
ORGANIC FRESH MINT TEA	90
ORGANIC PINK ROSE BUD TEA	90

SOFT DRINKS

SAICHO SPARKING TEA DARJEELING	Bottle 380	Glass 98
SAICHO SPARKLING TEA	Bottle 380	Glass 98
COKE	68	
COKE ZERO	68	
TONIC WATER (FEVER TREE)	68	
GINGER BEER (FEVER TREE)	88	