

WINE

SPARKLING



NV Astoria ¥1,200
Sorano Hotel (tax incl. ¥1,320)
Original Label Spumante

ROSÉ



Terre di Maria Pia ¥1,400
Chiaretto (tax incl. ¥1,540)
Bardolino Classico

WHITE



Alsace Complantation ¥1,700
Marcel Deiss (tax incl. ¥1,870)

RED



Le Clos d'un Jour ¥1,800
Cahors 2015 (tax incl. ¥1,980)

WHITE



Glenelly Estate ¥1,700
Reserve (tax incl. ¥1,870)
Chardonnay 2021

MOCKTAILS

Complement your meal with
non-alcoholic cocktails

White Peach ¥1,100
Baby Bellini (tax incl. ¥1,210)

Ooba and Elderflower ¥1,100
Cooler (tax incl. ¥1,210)

お得なLINEショップカードのご案内



DAICHINO RESTAURANT または SORANO ROOFTOP BAR でランチをお召し上がりいただくと、¥3,080(税込)のランチご注文で1ポイント、¥5,000(税込)以上のランチご注文で2ポイント付与されます。



step 1 /

ソラノホテル
LINE公式
アカウントの
友だち登録

step 2 /

お食事後
スタッフ提示の
QRコードを
読み込む

step 3 /

公式
アカウントの
ショップカード
にポイントが
貯まる

present! /

10ポイントで
¥5,000相当
のランチを
プレゼント!

※DAICHINO RESTAURANT または SORANO ROOFTOP BAR でご利用いただけます。

“Have a lunch and get points!”

10 points will give you a lunch worth 5,000 yen. /

SORANO ROOFTOP BAR

{ LUNCH }

Festa Italiana!



Lunch

Stuppichino

Fig and Nagoya Cochin Chicken Liver Paste Tart

Fig in season are complemented
by smooth liver paste to fill this tart.
Pair the dish with sparkling wine or a light beer.

Antipasta

Returning Autumn Bonito Carpaccio Cloaked with Beetroot Gelée Basil Eggplant Marinade

Beneath the beetroot jelly is bonito carpaccio inspired by bonito tataki,
a seared sashimi dish. Light parmesan cream and
eggplant marinade layers add to the fun and flavors on the plate.

Pasta

Creamy Porcini and Mushroom Pasta

Mushrooms - the epitome of autumn bounties - are represented by
seasonal porcini of Tuscany,
Italy and savory white mushrooms.
Delight in linguine tossed with a rich, creamy sauce.

Carnet

Duck and Apples Cooked with Honey and Spices Tangy Balsamic Sauce

Saitama prefecture's prized Bushu duck are generously basted with
honey mixed with four types of spices.
Caramelized apples and balsamic sauce give the dish a vibrant tartness.

Dolce

Autumn Cloud Mont Blanc

Using airy espuma for the usual chestnut cream vermicelli,
this Mont Blanc is as light as autumn clouds.

¥5,500 (tax incl. ¥6,050)

*Menu items and production sites may vary depending on the availability of ingredients.



A wine pairing with a choice of three wines
from the list on the back to go with your meal.

¥3,000 (tax incl. ¥3,300)

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SORANO ROOFTOP BAR

HAPPY HOUR DRINKS



Only for those
who have
DINNER

Introducing a "great value"
apéritif that makes your meal
more enjoyable
each ¥900
(tax incl. ¥990)

NV Astoria Sorano Hotel
Original Label Spumante

Aperol Spritz

Gin & Tonic SORACHI 1984

Moscow Mule

{ DINNER }

Festa Italiana!



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