

Bar Boga

Grand Menu

Appetizers:

1. Vegetable Grill ----- ¥2,000
Grilled seasonal vegetables sourced from our dedicated farmers, served on a slate plate with rock salt.
2. Arugula and Prosciutto ----- ¥1,200
High-quality prosciutto paired with fresh arugula, a unique and flavorful combination.
3. BOGA Salad ----- ¥950
A salad featuring abundant vegetables, simple seasoning, soft-boiled egg, and ham.
4. Horse Meat Carpaccio ----- ¥1,300
Carpaccio of horse meat and fresh vegetables, best enjoyed with red wine.
5. Seasonal Spicy Pickles ----- ¥500
Pickles made from our prideful selection of vegetables, lightly spicy and seasonally curated.
6. Assorted Mushroom Ajillo ----- ¥700
A variety of mushrooms in a generous serving of ajillo, perfect with bread and wine.
7. Mushroom Salad ----- ¥800
8. Broad Beans with Pecorino Cheese ----- ¥700
9. Smoked Cheese Sauté ----- ¥900
10. Ezo Deer Sausage and Chorizo ----- ¥1,200

Main:

11. Grilled Iberico Pork (300g) ----- ¥3,600
A hearty dish featuring the sweetness of Iberico pork fat and the richness of its meat.
12. Beef Tartare (180g for 2) ----- ¥2,400
Tenderly prepared tartare with low-temperature cooking, accompanied by balsamic sauce and sliced Parmesan cheese.
13. Grilled Marlin (180g for 2) ----- ¥2,600
Carefully grilled marlin served with vibrant fresh vegetables.

Pasta:

14. Penne with Spicy Salami and Gorgonzola Cheese ----- ¥1,500
A rich penne dish combining Calabria's Ndouja salami and Gorgonzola cheese. Best enjoyed with red wine.
15. Spaghetti with Anchovies and Cabbage ----- ¥1,200
16. Mushroom Ragu Spaghetti with 4 Types of Mushrooms ----- ¥1,200
17. Homemade Bolognese Spaghetti ----- ¥1,600
18. Gorgonzola Cheese Risotto ----- ¥1,500

Side Dish:

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| 19. | Cream Cheese with Smoked Herring ----- | ¥550 |
| 20. | Parmigiano Reggiano Cheese ----- | ¥600 |
| 21. | Gorgonzola Cheese ----- | ¥630 |
| 22. | Camembert Cheese (with crackers) ----- | ¥600 |
| 23. | Ham and Salami Platter (3 types) ----- | ¥1,300 |
| 24. | Prosciutto ----- | ¥700 |
| 25. | Iberico Pork Salami ----- | ¥650 |
| 26. | Mortadella Ham ----- | ¥600 |
| 27. | Seasonal Vegetable Spicy Pickles ----- | ¥500 |
| 28. | Small Peach Pickles ----- | ¥550 |
| 29. | Sun-Dried Tomatoes in Herb Oil ----- | ¥550 |
| 30. | Assorted Olives (2 types) ----- | ¥450 |
| 31. | Anchovy-Stuffed Olives ----- | ¥450 |
| 32. | Mixed Dried Fruits Platter (3 types) ----- | ¥600 |
| 33. | Taco Chips with Salsa Sauce ----- | ¥600 |
| 34. | Mixed Nuts ----- | ¥350 |

Bread:

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| 35. | Gorgonzola Cheese and Walnut Bruschetta ----- | ¥600 |
| 36. | Garlic Toast ----- | ¥600 |
| 37. | Sliced Baguette ----- | ¥200 |

Drinks

We offer a variety of drinks including wine, cocktails, beer, soft drinks, lattes, and more. Please inquire about bringing your own bottle of wine.

Beer

- 38. Draft Beer (Sapporo Black Label) ----- ¥600
- 39. Moretti ----- ¥700
- 40. Corona ----- ¥700
- 41. Guinness Stout ----- ¥800

Glass Wine Selection

We have a selection of wines from Italy, France, Spain, America, and more.

- 42. House Wine Red/White Glass ----- ¥500
- 43. Sparkling Wine Glass ----- ¥700
- 44. Today's Special Glass Wine ----- Ask

Fruit Liquor

- 43. Homemade Sangria ----- ¥600

Grappa (30ml)

- 44. "Mille e Una Notte" from Sicily, Italy, Nero d'Avola variety ----- ¥1,200
- 45. "Penrie" from Sicily, Italy, Zibibbo variety ----- ¥1,200
- 46. "Barolo Vecchiata" from Piedmont, Italy, Nebbiolo variety ----- ¥1,500
- 47. "Moscato Vecchiata" from Piedmont, Italy, Moscato variety ----- ¥1,500

Amaro (30ml)

- 48. "Monte Delleone" from Valle d'Aosta, Italy ----- ¥900

Dessert Wine White (30ml)

- 49. "Penrie" from Sicily, Italy, Zibibbo variety ----- ¥1,000

Dessert Wine Red (30ml)

- 50. "Duyre Ribzardo" from Roussillon, France, Grenache variety ----- ¥800
- 51. "Montefaruko" from Umbria, Italy, Sangratino variety ----- ¥850

Whiskey (30ml)

- 52. Maker's Mark (Straight, On the Rocks) ----- ¥800
- 53. Maker's Mark Soda ----- ¥900
- 54. Laphroaig (Straight, On the Rocks) ----- ¥1,000
- 55. Laphroaig Soda ----- ¥1,100

Soft Drinks

We offer a variety of coffees, lattes, and other soft drinks. Enjoy our barista's special latte art with your café latte.

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| 56. | Blend Coffee / Espresso / Iced Coffee ----- | ¥500 |
| 57. | Café Latte ----- | ¥600 |
| 58. | Darjeeling Tea / Chamomile Tea ----- | ¥600 |
| 59. | Hot Yuzu Tea ----- | ¥600 |
| 60. | Ginger Ale Sweet / Dry ----- | ¥500 |
| 61. | Orange / Peach Juice ----- | ¥500 |
| 62. | Oolong Tea / Iced Tea ----- | ¥500 |
| 63. | San Pellegrino ----- | ¥700 |

Desserts

Please enjoy our chef's special selection of desserts.

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| 64. | Champagne Affogato ----- <i>Sparkling wine over white peach sorbet</i> | ¥900 |
| 65. | Affogato ----- <i>Vanilla ice cream with hot, rich espresso</i> | ¥700 |
| 66. | Cassata ----- <i>Ice cake with dried fruits and ricotta cheese</i> | ¥700 |
| 67. | Crema Catalana ----- <i>Cold crème brûlée</i> | ¥700 |
| 68. | Vanilla Ice Cream ----- | ¥500 |
| 69. | White Peach Sorbet ----- | ¥600 |
| 70. | Special Maritozzo ----- <i>Hot brioche filled with plenty of fresh cream</i> | ¥600 |