ASHINOKO TERRACE

PIZZA

All prices include tax.
Ⓑ Made Without Cheese

Tomato Sauce Base

Marinara — A simple pizza with the aroma of Japanese garlic and Sicilian oregano. Ⓑ ¥1,800
Tomato sauce, oregano, garlic, basil, olive oil

Cosacca — Tomato sauce accented with sheep's milk cheese. ¥1,900
Tomato sauce, cherry tomatoes, Pecorino, basil, olive oil, Grana

Acciughana — Marinara topped with anchovies and fresh tomatoes for extra juiciness. Ⓑ ¥2,000
Tomato sauce, anchovies, cherry tomatoes, oregano, garlic, basil, olive oil

Popular **Margherita** — A classic Neapolitan pizza and our No. 1 bestseller! ¥2,300
Tomato sauce, mozzarella, Grana, basil, olive oil

Santa Anastasia — Margherita topped with juicy fresh tomatoes. ¥2,400
Tomato sauce, cherry tomatoes, mozzarella, Grana, basil, olive oil

Romana — The savory saltiness of anchovies makes this pizza irresistible. ¥2,500
Tomato sauce, cherry tomatoes, anchovies, mozzarella, Grana, basil, olive oil

Puttanesca — Distinctive ingredients such as olives and capers add extra character. ¥2,500
Tomato sauce, cherry tomatoes, mozzarella, Grana, basil, black olives, capers, Italian parsley, olive oil

Popular **Bianchetti** — A simple pizza featuring whitebait, tomatoes and olive oil. Ⓑ ¥2,500
Boiled whitebait, tomato sauce, cherry tomatoes, garlic, oregano, basil, olive oil

Margherita con Provola — Margherita with a delicious smoky aroma. ¥2,600
Tomato sauce, smoked mozzarella, cherry tomatoes, Grana, basil, olive oil

La Notizia — An original pizza from the renowned Neapolitan pizzeria La Notizia. ¥2,900
Tomato sauce, cherry tomatoes, mushrooms, smoked mozzarella, buffalo milk ricotta, arugula, Grana, basil, olive oil

Popular **Margherita D.O.C** — A special Margherita made with buffalo mozzarella. ¥3,100
Tomato sauce, buffalo mozzarella, cherry tomatoes, Grana, basil, olive oil

Cream Sauce Base

Popular **Pizza SAKURAMASU** — Sakuramasu (Cherry Salmon), a flavorful Japanese salmon. ¥2,700
Fresh cream, mozzarella, onion, Grana, capers, Sakuramasu, Italian parsley, black pepper

Cheese Base

Enzo — A simple combination of mozzarella and anchovies. Perfect with beer. ¥2,400
Mozzarella, anchovies, Grana, basil, olive oil

Pizza Caprese — Mozzarella and fresh tomatoes enhanced with the aroma of Sicilian oregano. ¥2,500
Mozzarella, cherry tomatoes, fresh basil, oregano, olive oil, Grana

Popular **Quattro Formaggi** — A rich pizza topped with four kinds of cheese. ¥2,600
Mozzarella, cream cheese, Gorgonzola, Grana, basil, olive oil

Please note: During busy periods or when the restaurant is full, dining time may be limited to 70 minutes.
Our staff may let you know when your time is up, depending on how busy we are.
Alcoholic beverages are not sold to anyone under 20 or to guests who are driving.
For hygiene and safety reasons, our restaurant does not allow leftover food to be taken home, nor do we provide take-out containers for your leftover food except for pizza. Thank you for your understanding.

Allergy information:
https://www.ashinoko-terrace.jp/trattoria-pizzeria/allergy

Menu

NO PORK, NO ALCOHOL

ASHINOKO TERRACE

Menu

ANTIPASTO | APPETIZERS

Mixed Italian Olives ¥800
A selection of Italian olives.

Seasonal Vegetable Appetizer ¥900
Three seasonal vegetable appetizers.

Assorted Cheeses ¥1,500
Three kinds of cheese: Parmigiano, Taleggio and Gorgonzola.

Herb Green Salad with Balsamic Dressing ¥900
A leafy green salad with arugula and other greens, served with rosemary-infused balsamic dressing.

Garden Salad ¥1,200
A garden-style salad featuring the chef's choice of seasonal vegetables.

Romaine Caesar Salad ¥1,500
Romaine lettuce with Caesar dressing and Raspadura cheese.

Seasonal Fruit, Izu Baby Basil & Burrata Caprese ¥1,500
Fresh burrata cheese, with cream tucked inside a mozzarella shell, paired with seasonal fruit.

Wild Bluefin Tuna Tartare ¥1,300
Premium raw bluefin tuna tartare served with cream made using fresh wasabi from Amagi, Izu.

Fresh Fish Carpaccio from Odawara Hayakawa Fishing Port ¥1,300
Freshly landed fish dressed with herbs and dressing.

FRITTO | FRIED DISHES

Fried Mozzarella ¥900
Hot, melting Italian mozzarella, lightly fried and served with basil-flavored tomato sauce.

Fried Calamari ¥1,000
Squid coated in semolina flour and fried, served with aioli sauce and lemon.

Seasonal Vegetable Fritto ¥900
A simple dish showcasing the natural flavors of seasonal vegetables.

Seasonal Vegetable & Shrimp Fritto ¥1,200
A generous portion of fried seasonal vegetables with fried shrimp.

ZUPPE & PANE | SOUP & BREAD

Soup of the Day ¥700
A soup made with seasonal ingredients. Please ask our staff for today's selection.

Focaccia ¥500

Baguette ¥500

Garlic Toast ¥600

All prices include tax.

PASTA

Traditional Penne Arrabbiata ¥1,700
A spicy pasta with a classic arrabbiata sauce, brightened with fresh cherry tomatoes.

Spaghetti Aglio, Olio e Peperoncino with Shirasu ¥1,900
Whitebait from Suruga Bay, simply prepared aglio, olio e peperoncino, finished with herb breadcrumbs.

Spaghetti with Burrata, Izu Baby Basil & Tomato Sauce ¥2,200
Simple tomato sauce spaghetti with fresh burrata cheese and fragrant basil.

RISOTTO

Four-Cheese Risotto ¥1,800
Risotto made with four cheeses: Taleggio, Gorgonzola, Grana and Parmigiano.

SECONDO PIATTO | MEAT & FISH

Rare-Fried Wild Bluefin Tuna Cutlet with Gribiche Sauce ¥3,000
Wild bluefin tuna loin with a hint of basil, crisp on the outside and juicy and rare inside.

Today's Fish Dish ¥3,200
Fresh fish from Odawara Hayakawa Fishing Port, prepared to bring out its best. Ask our staff for details.

Fuji Chicken Cotoletta with Checca Sauce ¥3,000
A thin chicken cutlet Milanese-style, served with a garlic and basil tomato sauce.

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