

Timeless Pizza

Beyond the Dough

“Indulge in our pizzas, meticulously crafted by a master pizzaiolo trained in Tokyo’s esteemed restaurants, using original dough aged for over 30hours, each one carefully baked to Perfection”

*Our Store Charges a 10% Service Charge

*If you do not order drink, there will be a \$3 charge for water

*Our Kitchen Specializes in Preparing Dishes with Ingredients such as Prawn , Eggs and Wheat Flour

~Beyond's Aperitivo~

	<u>Americano</u> (アメリカカーノ)	12
	(Cinzano Rosso, Maritini Rosso, Campari, Soda)	
★	<u>Earl Grey Spritz</u> (アールグレイスプリッツ)	12
	(French Earl Grey Liqueur, Soda and Lemon)	
	<u>Beyond's Sangria (Red or White)</u> (ビヨンドサンテリア)	12
	(Fruits scent)	
	<u>High Ball</u> (マルウのハイボール)	10
	Maruu Whisky (Kagoshima) with Soda	
★	<u>Bellini</u> (ベリーニ)	15
	Prosecco with Peach Juice and Grenadine syrup	

~Beer~

	<u>Draft Orion Okinawa Beer</u> (沖縄オリオン生ビール)	10
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~Wine By The Glass~

	<u>Prosecco Sartori Prosecco Brut 'Love Story' DOC NV</u> (プロセッコ)	15
	<u>White Wine Gavi</u> (ガヴィ)	18
	<u>White Wine Cantina Lavis Pinot Grigio</u> (ピノグリージョ)	14
	<u>Red Wine Cantina Lavis Pinot Nero</u> (ピノネロ)	14
	<u>Red Wine Chateau Guibeau Merlot, Cabernet Sauvignon</u> (メルロ、カベルネ)	18

~Non Alcohol~

	<u>Coke Zero</u> (コカコーラ)	6
	<u>Sicilian Blood Orange Juice</u> (シチリア産ブラッドオレンジジュース)	12
★	<u>Tokyo Beyond's Squash</u> (東京ビヨンドスカッシュ)	8
	<u>San Pellegrino (500ml) Sparkling Water</u> (サンペレグリノ)	6.5
	<u>Aqua Panna (500ml) Still Water</u> (アクアパンナ)	6.5

~Cold Appetizers~

★	<u>Assortment of 3 kinds Appetizers</u> (おまかせ前菜3種盛り合わせ)	18
	Omakase style	
	<u>Japanese Napoli Salad</u> (ルッコラのサラダ)	18
	“Classic Japanese - Italian style” Our Home Made Dressing Features Onions and Mustard	
	<u>Prosciutto</u> (プロシュート)	24
	“20 Months aged Tuscany Ham”	
	<u>Prosciutto With Burrata Cheese</u> (プロシュートとブラータチーズ)	32
	“20 Months Ham with Burrata Cheese”	
★	<u>Burrata with Tomato</u> (ブラータチーズとトマトのサラダ)	22
	Fresh Italian Burrata with Fresh Tomato and Balsamic Sauce	
	<u>Green Olives</u> (グリーンオリーブ)	8

~Hot Appetizers~

	<u>“Classic! Home Made Meat Balls”</u> (王道のミートボール)	10
	Pork Meatballs Slow- Cooked in Tomato Sauce (2pcs)	
	<u>Everyone’s Favorites French Fries</u> (フライドポテト)	8
	Anchovy Garlic Flavors	
★	<u>Home Made Mini Bucket Lasagna</u> (ミニラザニア)	12
	Limited to 1 portion per customer only	
	<u>Not Your Ordinary Fried Chicken</u> (フライドチキン)	14
	Marinated with Home Made Japanese Herb Sauce	

~Signature Pizza~

★	<u>Singapore Rampage</u> (シンガポールランページ)	39
	The Sauce is Made From 100 Prawn Simmered for 20 Hours	
	<u>Beyond Bianca</u> (ビヨンドビアンカ)	42
	Mascarpone, Buffalo Mozzarella, Burrata and Truffle Oil	

~Tomato Base~

★	<u>Buffalo Margherita</u> (水牛マルゲリータ)	35
	Tomato Sauce and Basil and Buffalo Mozzarella	
	<u>Margherita</u> (マルゲリータ)	30
	Tomato sauce, Basil and Mozzarella Cheese	
	<u>Marinara</u> (マリナーラ)	30
	Tomato Sauce, Basil, Aomori Garlic and Oregano	
	<u>Olive</u> (オリーブ)	30
	Tomato Sauce, Basil, Aomori Garlic, Capers and Olive	
	<u>Romana</u> (ロマーナ)	33
	Tomato Sauce, Basil, Olive, Mozzarella, Anchovy and Oregano	
	<u>Arrabbiata</u> (アラビアータ)	33
	Tomato Sauce, Cherry Tomato, 'Pork Nduja Sauce, Aomori Garlic, Chilli and Home made Parsley Paste	
	<u>Diavola</u> (ディアボラ)	35
	Tomato Sauce, Basil, Home Made Salsiccia, Olive, Mozzarella and Chilli	
	<u>Vegeta</u> (ベジータ)	30
	Tomato Sauce, Capers, Arugula, Red Onion, Mushroom, Aomori Garlic and Cherry Tomato	

~Cheese Base~

★	<u>Smoked Margherita</u> (スモークマルゲリータ)	30
	Smoked Mozzarella, Cherry Tomato, Basil and Pecorino Romano	
	<u>Bismark</u> (ビスマルク)	35
	Mozzarella, Mushroom, Prosciutto, Egg, Pecorino and Black Pepper	
	<u>Cacciatore</u> (カチャトーレ)	30
	Mozzarella, Onion, Basil, Olive and Home Made Chicken Salsiccia	
	<u>5 Formaggi</u> (5種類のチーズのピッツァ)	39
	Mascarpone, Smoked Mozzarella, Gorgonzola, Talegio and Parmigiana	
	<u>'Nduja</u> (ウンドゥーヤ)	33
	Mozzarella, Basil, Pork Salsiccia and Home Made Nduja Sauce	
	<u>Pepperoni</u> (ペパロニ)	33
	Smoked Mozzarella, Basil, Mushroom, Aomori Garlic and Pepperoni	

~Dolce~

Home Made Tiramisu (ティラミス) 12

~Digestivo~

★ Japanese Amaro/ Verde Amaro (神奈川伊勢酒造の国産アマール) 10

Made From Kanagawa Ise Shuzo

God Father (ゴッドファーザー) 10

Maruu Japanese Whisky and Galliano Amaretto

Coffee Shochu (コーヒー焼酎) 10

Flavoured Coffee Bean with Brown Sugar Shochu

Earl Grey Shot (アールグレイショット) 10

French Earl Grey Liqueur with Lemon Juice

The Whole Pear Bliss (和梨のリキュール) 12

Japanese Ripe Pear Liqueur from Ooita

~Cafe~

Americano (アメリカーノ) 6

100% Arabica from Vietnam

Caffe Latte (カフェラテ) 7

100% Arabica from Vietnam