



Appetizers

Green Salad	¥1,000
Burrata Cheese and Fresh Tomato with Basil Sauce	¥1,800
Caesar Salad	¥1,900
Ricotta Salata Cheese and Cucumber	¥1,200
Smoked Herring Fish Eggs with Blini	¥2,200
Small Croquette Covered with Tea Charcoal	¥600
Grilled Fujinomiya Pork Bacon and Andive with Mustard	¥1,400
Ris de Veau Brochette Grilled Shiitake Mushroom	¥2,400
Braised Local Venison in Red Wine	¥2,800
Oven-Baked Spare Ribs Shonan Gold and Pistachio	¥3,400

Soups

Pink Clam Chowder Soup	¥1,200
Beefy Tomato Pasta Soup	¥1,200
Potato Truffle Soup	¥1,200

STANDARD COURSE

Appetizer

Confiture of Echalote with Mixed of Stewed Beef Tongue and Nuts
Thyme Flavor of Japanese Radish

Soup

Indigo Original Pink Clam Chowder

Meat

Wood Grilled, Slow Cooked "Sagami Pork" (200g)
Mashed Potato and Spelt Wheat with Seasonal Vegetables
※ Today's Neighborhood Beef 200g +¥5,800
※ Today's "Wagyu" Beef 200g +¥4,800

Dessert

Fromage Blanc and Berry Mousse with Raspberry Sherbet

Coffee or Hakone Sanroku Tea

¥8,000



A LA CARTE



Wood Grilled Meat

Wood Grilled Local Chicken with Pecan Nuts Sauce	¥2,800
SAGAMI AYASE Pork 200g	¥3,200
Lamb Saddle 180g	¥3,900
Aussie Beef Sirloin	¥3,800
Japanese Beef Loin 200g	¥5,800
ASHIGARA Sirloin 200g	¥10,200
ASHIGARA Ribeye 200g	¥10,200
Wagyu Beef Loin 200g	¥12,500
Wagyu Beef Fillet Steak 200g	¥13,500
Comparison set of Wagyu Beef	
Kobe Beef & Today's Wagyu (100g each)	¥18,000
Wagyu L-Bone Steak 700g	¥18,000
Wagyu T-Bone Steak 800g	¥21,000
Wagyu Tomahawk 1,000g	¥24,000

Wood Grilled Seafood

Today's Grilled Fish	¥2,600~
Grilled Salmon	¥2,800
Grilled Shrimp with Lemongrass and Tomato Sauce	¥3,800

Side Dishes

French Fries	¥700
Grilled Carrot	¥900
Smoked Mashed Potato	¥900
Grilled Vegetables	¥900
Creamed Spinach	¥1,200

Other

Beet and Gorgonzola Butter	¥600
Truffle Butter	¥1,200
Spaghetti Puttanesca	¥1,500
Japanese Style Spaghetti with Leek and Mushroom	¥1,800
Japanese Beef Curry	¥2,400



COURSE

※ You can change the main dish for an additional fee.



SIGNATURE COURSE

Appetizer

Crab and Avocado, Vegetables Composé with Turmeric Flavor
Lemon Cream

Fish

Wood Grilled Fish of the Day and Monkfish Liver
Taros Confit with Clam and Garland Chrysanthemum Sauce

Meat

Wood Grilled Japanese Beef (100g)
Mashed Potato and Spelt Wheat with Small Vegetables
Red Wine Sauce

※ Today's Neighborhood Beef 200g +¥5,100
※ Today's "Wagyu" Beef 200g +¥3,400

Dessert

Fromage Blanc and Berry Mousse with Raspberry Sherbet

Coffee or Hakone Sanroku Tea

¥13,000

CHEF'S SPECIAL COURSE

Amuse

Cromesquis

Appetizer

Crab and Avocado, Vegetables Composé with Turmeric Flavor
Lemon Cream

Fish

Wood Grilled Fish of the Day and Monkfish Liver
Taros Confit with Clam and Garland Chrysanthemum Sauce

Meat

Wood Grilled Wagyu Beef (150g)
Mashed Potato and Spelt Wheat with Small Vegetables
Red Wine Sauce

※ Today's Neighborhood Beef 200g +¥3,100

Dessert

Apple Pie with Caramel Sauce and Vanilla Ice Cream

Coffee or Hakone Sanroku Tea

¥17,000