



RIVERSIDE  
KITCHEN & BAR

## *Chef's Special Course*

### Amuse

Cromesquis

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### Appetizer

Lightly Marinated Tuna and Green Mussels  
Rice Salad, Champignon and Black Olive Powder  
Wasabi Flavored Tofu Dip

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### Fish

Wood Grilled Red Snapper  
“Maitake” Mushroom and Trofie Pasta  
Ginger Flavored Autumn Beets Sauce

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### Meat

Wood Grilled Wagyu Beef 150g  
Roasted Lentils and Seasonal Vegetables  
Red Wine Sauce with Virgin Olive Oil, Mushroom Mornay Sauce

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

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### Dessert

Basque Cake with South Hakone Cheese  
Lemon Cocktail Jelly

Coffee or Hakone Sanroku Tea

※ You can change the main dish for an additional fee.  
Service charge (13%) will be added to your bill.  
Food allergies and food intolerances.

We welcome enquires from customers who wish to know whether any meals contain particular ingredients.