



◀ A LA CARTE ▶

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 Fujinokuni Pork Bacon and Andive with Mustard	¥1,400
Deep Fried Ris de Veau Wrapped with Tea Charcoal, Kale and Garlic Puree	¥2,200
<b>Soups</b>	
Pink Clam Chowder Soup	¥1,200
Potato Truffle Soup	¥1,200
Oxtail and Shiitake Mushroom Soup	¥2,800
<b>Butter</b>	
Beet and Gorgonzola Butter	¥600
Truffle Butter	¥1,200

Wood Grilled Meat

Wood Grilled Local Chicken Brochette with Kabosu Pepper	¥2,200
SAGAMI AYASE Pork 200g	¥3,200
Lamb Steak with Lamb Sauce and Horseradish 200g	¥3,900
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 1kg	¥24,000

Wood Grilled Seafood

Today's Grilled Fish	¥2,600-
Grilled Salmon	¥2,800
Grilled Shrimp with Lemongrass Sauce	¥2,300
<b>Other</b>	
Japanese Style Spaghetti with Leek and Mushroom	¥1,800
Genovese Pasta with Boiled Shonan Whitebait	¥2,300
Japanese Beef Curry	¥2,400
Braised Local Venison in Red Wine	¥2,800
Oven-Baked Spare Ribs Shonan Gold and Pistachio	¥3,400
<b>Side Dishes</b>	
French Fries	¥700
Grilled Carrot	¥900
Smoked Mashed Potato	¥900
Grilled Vegetables	¥900
Creamed Spinach	¥1,200

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

STANDARD COURSE

<b>Appetizer</b>	
Cooked Sous Vide "Sosyu" Beef Celery Root and Apple Salad	
Balsamic Vert Sauce	
<b>Soup</b>	
Umami Soup with Fish and Kelp	
Chickpeas Rouille and Gruyere Cheese Crouton	
<b>Meat</b>	
Wood Grilled "Sagami Ayase" Pork	
Sauteed Mushroom and Beans	
Sherry Vinegar Sauce and Fruity Mustard	
※ Today's Neighborhood Beef 200g	+5,800
※ Today's "Wagyu" Beef 200g	+4,800
<b>Dessert</b>	
Milk Chocolate Mousse Japanese Orange "Mikan"	
Coffee or Hakone Sanroku Tea	

¥8,000

SIGNATURE COURSE

<b>Appetizer</b>	
Seared Fish with Salted Rice Malt	
Dried Tomato and "Shiitake" Mushroom	
Flavored Japanese Pepper Tofu Cheese Dip	
<b>Fish</b>	
Wood Grilled Fish of the Day	
Sabayon with "IICHI" Miso, Beet Tuile and Salad	
<b>Meat</b>	
Wood Grilled Japanese Beef 100g	
Sauteed Mushroom and Beans	
Red Wine Sauce with Virgin Olive Oil, Fruity Mustard	
※ Today's Neighborhood Beef 200g	+¥5,100
※ Today's "Wagyu" Beef 200g	+¥3,400
<b>Dessert</b>	
Milk Chocolate Mousse Japanese Orange "Mikan"	
Coffee or Hakone Sanroku Tea	

¥13,000

CHEF'S SPECIAL COURSE

<b>Amuse</b>	
Cromesquis	
<b>Appetizer</b>	
Seared Fish with Salted Rice Malt	
Dried Tomato and "Shiitake" Mushroom	
Flavored Japanese Pepper Tofu Cheese Dip	
<b>Fish</b>	
Wood Grilled Red Snapper	
Sabayon with "IICHI" Miso, Beet Tuile and Salad	
<b>Meat</b>	
Wood Grilled Wagyu Beef 150g	
Sauteed Mushroom and Beans	
Red Wine Sauce with Virgin Olive Oil, Fruity Mustard	
※ Today's Neighborhood Beef 200g	+¥3,100
<b>Dessert</b>	
Black Tea Brulee	
Raspberry and Clove Compote	
Coffee or Hakone Sanroku Tea	

¥17,000