



RIVERSIDE
KITCHEN & BAR

Chef's Special Course

Amuse

Cromesquis

Appetizer

Seared Fish with Salted Rice Malt
Dried Tomato and "Shiitake" Mushroom Flavored Japanese Pepper
Tofu Cheese Dip

Fish

Wood Grilled Red Snapper
Sabayon with "IICHI" Miso, Beet Tuile and Salad

Meat

Wood Grilled Wagyu Beef 150g
Sautéed Mushroom and Beans
Red Wine Sauce with Virgin Olive Oil, Fruity Mustard

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

Dessert

Black Tea Brulee
Raspberry and Clove Compote

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.