



RIVERSIDE
KITCHEN & BAR

Signature Course

Appetizer

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

Fish

Wood Grilled Fish of the Day
Sabayon with “IICHI” Miso, Beet Tuile and Salad

Meat

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

Dessert

Milk Chocolate Mousse
Japanese Orange “Mikan”

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