



RIVERSIDE
KITCHEN & BAR

Chef's Special Course

Amuse

Cromesquis

Appetizer

Consomme Jelly Kelp Flavor with Seasonal Vegetables
Seafood Mi Cuit and Petit Legume with Avruga

Fish

Wood Grilled Neighborhood Fish of the Day
Sakura Shrimp and Rigatoni with Spring Vegetables Tapenade Sauce

Meat

Wood Grilled Wagyu Beef 150g
Kale Puree with Fresh Pepper and Vin Rouge Sauce

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

Dessert

Tarte aux Fraises with Yogurt Ice Cream

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.