



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 Fish EggsCucumber	¥1,200
Smoked Herring 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	¥2,400
Braised Local Venison in Red Wine	¥2,800
Oven-Baked Spare Ribs Shonan Gold and Pistachio	¥3,400

Soups

Pink Clam Chowder Soup	¥1,200
Beefy Tomato Pasta Soup	¥1,200
Potato Truffle Soup	¥1,200

Wood Grilled Meat

Wood Grilled Local Chicken Brochett with Kabosu Pepper	¥2,400
SAGAMI AYASE Pork 200g	¥3,200
Lamb Saddle 180g	¥3,900
Aussie Beef Sirloin 200g	¥3,800
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 and Tomato Sauce	¥3,800

Side Dishes

French Fries	¥700
Grilled Carrot	¥900
Smoked Mashed Potato	¥900
Grilled Vegetables	¥900
Creamed Spinach	¥1,200

Other

Beet and Gorgonzola Butter	¥600
Truffle Butter	¥1,200
Spaghetti Puttanesca	¥1,500
Japanese Style Spaghetti with Leek and Mushroom	¥1,800
Japanese Beef Curry	¥2,400



COURSE

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



STANDARD COURSE

Appetizer

Duroc Pork Jamon Serrano
Bean Puree and Seasonal Neighborhood Vegetables

Soup

Indigo Original Cayman Fish Soup

Meat

Wood Grilled, Slow Cooked "Sagami Pork" 200g
Kale Puree and "Odawara Kinzanji" Miso Sauce

※Today's Neighborhood Beef 200g	+5,800
※Today's "Wagyu" Beef 200g	+4,800

Dessert

Elderflower and Citrus Vacherin
Honey Ice Cream

Coffee or Hakone Sanroku Tea

¥8,000

SIGNATURE COURSE

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 Japanese Beef 100g
Kale Puree with Fresh Pepper and Vin Rouge Sauce

※Today's Neighborhood Beef 200g	+¥5,100
※Today's "Wagyu" Beef 200g	+¥3,400

Dessert

Elderflower and Citrus Vacherin Honey Ice Cream

Coffee or Hakone Sanroku Tea

¥13,000

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

¥17,000