



◀ 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
Soups	
Pink Clam Chowder Soup	¥1,200
Potato Truffle Soup	¥1,200
Oxtail and Shiitake Mushroom Soup	¥2,800
Butter	
Beet and Gorgonzola Butter	¥600
Truffle Butter	¥1,200

Wood Grilled Meat

Wood Grilled Local Chicken Brochett with Kabosu Pepper	¥2,200
SAGAMI AYASE Pork 200g	¥3,200
Lamb Steak with Lamb Sauce and Horseradish 200g	¥3,900
Flaxseed Holstein Beef Sirloin Steak 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
Other	
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
Side Dishes	
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

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	