



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

Wood Grilled Meat

Wood Grilled Local Chicken Brochette with Kabosu Pepper	¥2,200
SAGAMI AYASE Pork 200g	¥3,200
Lamb Steak with Lamb Sauce and Horseradish 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
<b>Other</b>	
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
<b>Side Dishes</b>	
French Fries	¥700
Grilled Carrot	¥900
Smoked Mashed Potato	¥900
Grilled Vegetables	¥900
Creamed Spinach	¥1,200

STANDARD COURSE

Appetizer

Chef's Selection Iberian Jamon Bellota and Burrata Cheese  
Leek Frit and Burdock Puree

Soup

Creamy Soy Soup with Shrimp  
Truffle and Mushroom Dip Sweet Potato Chips

Meat

Wood Grilled "Sagami Ayase" Pork  
Roasted Lentils and Seasonal Vegetables  
Mustard Sauce and Mushroom Mornay Sauce

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

Dessert

Matcha Mont Blanc Chestnut Ice Cream

Coffee or Hakone Sanroku Tea

¥8,000

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

SIGNATURE COURSE

Appetizer

Lightly Marinated Tuna and Green Mussels  
Rice Salad, Champignon and Black Olive Powder  
Wasabi Flavored Tofu Dip

Fish

Wood Grilled Fish of the Day  
"Maitake" Mushroom and Trofie Pasta  
Ginger Flavored Autumn Beets Sauce

Meat

Wood Grilled Japanese Beef 100g  
Roasted Lentils and Seasonal Vegetables  
Red Wine Sauce with Virgin Olive Oil, Mushroom Mornay Sauce

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

Dessert

Matcha Mont Blanc Chestnut Ice Cream

Coffee or Hakone Sanroku Tea

¥13,000

CHEF'S SPECIAL COURSE

Amuse

Cromesquis

Appetizer

Lightly Marinated Tuna and Green Mussels  
Rice Salad, Champignon and Black Olive Powder  
Wasabi Flavored Tofu Dip

Fish

Wood Grilled Red Snapper  
"Maitake" Mushroom and Trofie Pasta  
Ginger Flavored Autumn Beets Sauce

Meat

Wood Grilled Wagyu Beef 150g  
Roasted Lentils and Seasonal Vegetables  
Red Wine Sauce with Virgin Olive Oil, Mushroom Mornay Sauce

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

Dessert

Basque Cake with South Hakone Cheese  
Lemon Cocktail Jelly

Coffee or Hakone Sanroku Tea

¥17,000