



◀ 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
Grilled Fujinokuni Pork Bacon and Andive with Mustard	¥1,400

Soups

Potato Truffle Soup	¥1,200
Oxtail and Shiitake Mushroom Soup	¥2,800

Side Dishes

French Fries	¥700
Smoked Mashed Potato	¥900
Grilled Vegetables	¥900

Wood Grilled Meat

Wood Grilled Local Chicken Brochette with Kabosu Pepper	¥2,200
SAGAMI AYASE Pork 200g	¥3,200
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

Butter

Beet and Gorgonzola Butter	¥600
Truffle Butte	¥1,200

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

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
Sautéed 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

¥13,000

CHEF'S SPECIAL COURSE

Amuse

Cromesquis

Appetizer

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

Fish

Wood Grilled Red Snapper
Sabayon with "IICHI" Miso, Beet Tuile and Salad

Meat

Wood Grilled Wagyu Beef 150g
Sautéed Mushroom and Beans Red Wine Sauce with Virgin Olive Oil,
Fruity Mustard

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

Dessert

Black Tea Brulee Raspberry and Clove Compote

Coffee or Hakone Sanroku Tea

¥17,000