Fire Wood Restaurant Please ask restaurant staff for vegetarian menu.

Service charge (15%) 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 ingredien



A LA CARTE



Wood Grilled Seafood

Green Salad	¥1,000	Wood Grilled Meat		Today's Grilled Fish	¥2,600~
Burrata Cheese and Fresh Tomato with Basil Sauce	¥1,800	Wood Grilled Local Chicken Brochette with Kabosu Pepper	¥2,200		¥2,800
Indigo Original Caesar Salad		SAGAMI AYASE Pork 200g	¥3,200	Grilled Shrimp with Lemongrass Sauce	¥2,300
Ricotta Salata Cheese and Cucumber	¥1,200	Lamb Steak with Lamb Sauce and Horseradish 200g	¥3,900		
Smoked Herring Fish Eggs with Blini	¥2,200	Japanese Beef Loin 200g	¥5,800	Other	
Small Croquette Covered with Tea Charcoal	¥600	ASHIGARA Reef Sirloin Steak 200g	¥10,200		¥1,800
Grilled Fujinokuni Pork Bacon and Andive with Mustard	¥1,400	ASHIGARA Beef Ribeye Steak 200g	¥10,200		¥2,300
Deep Fried Ris de Veau Wrapped with Tea Charcoal, Kale and Garlic Puree	X2 200	Wagyu Beef Loin Steak 200g	¥12,500	Japanese Beef Curry	¥2,400
Soups	+2,200	Wagyu Beef Fillet Steak 200g	¥13,500	Braised Local Venison in Red Wine Oven-Baked Spare Ribs Shonan Gold and Pistachio	¥2,800 ¥3,400
Pink Clam Chowder Soup ¥1,200		Comparison Set of Wagyu Beef Steak		Overi-baked Spare Kibs Shorian dold and Fistacino	+0,+00
Potato Truffle Soup	¥1,200	Kobe & Today's Wagyu (100g each)	¥18,000	Side Dishes	
Oxtail and Shiitake Mushroom Soup	¥2,800	Wagyu Beef L-Bone Steak 700g	¥18,000		¥700
D		Wagyu Beef T-Bone Steak 800g	¥21,000	Grilled Carrot	¥900
Butter		Wagyu Beef Tomahawk Steak 1kg		Smoked Mashed Potato	¥900
Beet and Gorgonzola Butter	¥600			Grilled Vegetables	¥900
Truffle Butter	¥1,200			Creamed Spinach	¥1,200

STANDARD COURSE

Appetizers

Appetizer

Local Chicken Ballotine Perilla Sauce and Vegetables Marinated with Herbs

Soup

Kale and White Beans Soup Garlic Shrimp Saute, Maniguette Flavor

Meat

Wood Grilled "Sagami Ayase" Pork Japanese Butterbur Tapenade Sauce **Gremolata and Spring Vegetables**

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

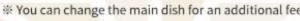
Dessert

Honey Panna Cotta with Earl Gray Jelly Grapefruit Sauce and Blood Orange Sorbet

Coffee or Hakone Sanroku Tea

¥8,696

COURSE



SIGNATURE COURSE

Appetizer

Marinated Seared Bonito and Fromage Cream Strawberry and Tomato Macedonia

Fish

Wood Grilled Spanish Mackerel Smoked Flavor Romesco Sauce with Seasonal Salad

Meat

Wood Grilled Japanese Beef 100g Red Wine Sauce with Virgin Olive Oil. **Gremolata and Spring Vegetables**

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

Dessert

Honey Panna Cotta with Earl Gray Jelly Grapefruit Sauce and Blood Orange Sorbet

Coffee or Hakone Sanroku Tea

¥13.043

CHEF'S SPECIAL COURSE

Amuse

Cromesquis

Appetizer

Marinated Seared Bonito and Fromage Cream Strawberry and Tomato Macedonia

Fish

Wood Grilled Red Snapper Smoked Flavor Romesco Sauce with Seasonal Salad

Meat

Wood Grilled Wagyu Beef 150g Red Wine Sauce with Virgin Olive Oil, **Gremolata and Spring Vegetables** ★Today's Neighborhood Beef 200g +¥3,100

Dessert

Strawberry and Basil Blancmange

Coffee or Hakone Sanroku Tea

¥16,522