



◀ A LA CARTE ▶

**Appetizers**

- Green Salad ¥1,000
- Burrata Cheese and Fresh Tomato with Basil Sauce ¥1,800
- Indigo Original 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
- Oxtail and Shiitake Mushroom Soup

**Butter**

- 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 Beef Sirloin Steak 200g ¥10,200
- ASHIGARA Beef Ribeye Steak 200g ¥10,200
- Wagyu Beef Loin Steak 200g ¥12,500
- Wagyu Beef Fillet Steak 200g ¥13,500
- Comparison Set of Wagyu Beef Steak ¥18,000
- Kobe & Today's Wagyu (100g each) ¥18,000
- Wagyu Beef L-Bone Steak 700g ¥21,000
- Wagyu Beef T-Bone Steak 800g ¥24,000
- Wagyu Beef Tomahawk Steak 1kg ¥600
- ¥1,200

**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**

- Local Chicken Ballotine
- Perilla Sauce and Vegetables Marinated with Herbs

**Soup**

- Kale and White Beans Soup
- Garlic Shrimp Saute, Maniguetta Flavor

**Meat**

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

- ※ Today's Neighborhood Beef 200g +5,800
- ※ 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

**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
- ※ Today'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