



RIVERSIDE
KITCHEN & BAR

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

※ You can change the main dish for an additional fee.
Service charge (5%) 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 ingredients.