



RIVERSIDE  
KITCHEN & BAR

## *Signature Course*

### **Appetizer**

**Marinated Seared Bonito and Fromage Cream  
Strawberry and Tomato Macedonia**

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### **Fish**

**Wood Grilled Spanish Mackerel  
Smoked Flavor Romesco Sauce with Seasonal Salad**

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### **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

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### **Dessert**

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

**Coffee or Hakone Sanroku Tea**

※ You can change the main dish for an additional fee.  
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 ingredients