



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

Soups

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

Butter

Beet and Gorgonzola Butter	¥600
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Wood Grilled Meat

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	
Kobe & Today's Wagyu (100g each)	¥18,000
Wagyu Beef L-Bone Steak 700g	¥18,000
Wagyu Beef T-Bone Steak 800g	¥21,000
Wagyu Beef Tomahawk Steak 1kg	¥24,000

Wood Grilled Seafood

Today's Grilled Fish Bouillabaisse	¥6,600
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

Side Dishes

French Fries	¥700
Grilled Carrot	¥900
Smoked Mashed Potato	¥900
Grilled Vegetables	¥900
Creamed Spinach	¥1,200

STANDARD COURSE

Appetizer

“Fujinomiya” Trout Confit
Avocado Hummus and Seasonal Salad

Soup

Lobster Bisque with Coconut Flavor
Conchiglie and Summer Vegetables

Meat

Wood Grilled “Sagami Ayase” Pork with Mustard Sauce
Truffle Flavored Dauphinois and Grilled Corn

※ Today's Neighborhood Beef 200g +5,800
※ Today's “Wagyu” Beef 200g +4,800

Dessert

Crème d'Ange Wrapped in Sphere
White Peach Variations

Coffee or Hakone Sanroku Tea

¥8,696

SIGNATURE COURSE

Appetizer

“Fujinomiya” Trout Confit
Avocado Hummus and Seasonal Salad

Fish

Wood Grilled Longtailed Seabream
Cucumber and Shellfish Sauce, Summer Vegetables
Salad

Meat

Wood Grilled Japanese Beef 100g
Red Wine Sauce, Truffle Flavored Dauphinois and
Grilled Corn

※Today's Neighborhood Beef 200g +¥5,100
※Today's “Wagyu” Beef 200g +¥3,400

Dessert

Crème d'Ange Wrapped in Sphere
White Peach Variations

Coffee or Hakone Sanroku Tea

¥13,043

CHEF'S SPECIAL COURSE

Amuse

Small Croquette Covered with Tea Charcoal
Beetroot and “Shonan Gold Citrus” Soup

Appetizer

Local Venison Pate with Pie
Seasonal Fruit Confiture

Fish

Wood Grilled Suruga Bay Red Snapper Bouillabaisse

Meat

Wood Grilled “Wagyu” Beef 150g
Red Wine Sauce, Truffle Flavored Dauphinois and Grilled Corn

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

Dessert

Passionfruit Frozen S'mores
Kiwi and Honey Sauce

Coffee or Hakone Sanroku Tea

¥16,522