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 ingredient



A LA CARTE

Wood Grilled Meat



Appetizers

Green Salad	¥1,000 ¥1,800 ¥1,800 ¥1,900	Wood Grilled Local Chicken Creamed Stew Estragon Flavor	¥2,800	Grilled Fujinomiya Trout (Local Fish Aqua Pazza S Wood Grilled Local Red S
Burrata Cheese and Fresh Tomato with Basil Sauce		Local Venison Loin Steak	¥3,000	
Beets Carpaccio with Orange, Ricotta, Pecan Nuts Indigo Original Caesar Salad		Shonan Pork Steak 150g with Sausages and Raison Beans	¥3,400	
Grilled Fujinokuni Bacon	¥1,500 ¥2,100 ¥2,400 ¥2,800	Japanese Beef Loin 200g	¥5,800	
with Steamed Vegetables and Poached Egg Marinated Shrimp with Guacamole		ASHIGARA Beef Steak 200g (Sirloin or Ribeye)	¥10,200	Mashed Potato French Fries with Garlic M Potato and Truffle Soup
S Grilled Local Vegetables		SOSYU Beef Steak 200g (Sirloin or Ribeye)	¥10,200	
S Local Venison Pate with Pie		Wagyu Beef Diamond Fuji Loin Steak 200g	¥12,500	
Pasta		Wagyu Beef Fillet Steak 200g	¥13,500	Soup au Pistou
Japanese Style Spaghetti with Leek and Mushroom Gnocchi Al Pomodoro	¥1,800 ¥1,800	Wagyu Beef Bone Steak 800g (L-Bone or T-Bone)	¥18,000	Garbure with Duck Confit
Genovese Pasta with Boiled Shonan Whitebait	¥2,300	Wagyu Beef Tomahawk Steak 1000g	¥24,000	
<u>S</u> Local Venison Ragu Short Pasta	¥3,800	Comparison Set of 3 Types Wagyu Beef	¥30,000	"S" means the signatur

Wood Grilled Seafood

0	Grilled Fujinomiya Trout Coulibiac Style	¥2,800
00	Local Fish Aqua Pazza	¥2,800
)	S Wood Grilled Local Red Snapper Bouillabaisse	¥6,600
00		
00	Other	
00	Mashed Potato	¥900
00	French Fries with Garlic Mayonnaise	¥1,000
00	Potato and Truffle Soup	¥1,200
00	Soup au Pistou	¥1,200
00	Garbure with Duck Confit and Prosciutto	¥2,800

"S" means the signature dish used by neighborhood's ingredient.

STANDARD COURSE

Appetizer

Beef Tongue Confit Hakone Kakuzan Fresh Yuba and Ravigote Sauce

Soup

Du Barry Cauliflower Potage Sautéed Foie Gras

Meat

Wood Grilled "Shonan" Pork Vegetable Mostarda Daikon Consommé and Jus

★ Today's Neighborhood Beef 200g +5,800 ※ Today`s "Wagyu" Beef 200g +4,800

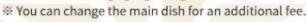
Dessert

Rose and Strawberry Cocktail Shortcake Coffee or Hakone Sanroku Tea

¥8,696



COURSE



SIGNATURE COURSE

Appetizer

Beef Tongue Confit Hakone Kakuzan Fresh Yuba and Ravigote Sauce

Fish

Wood Grilled Local Fish Aonori Sauce, Braised Chinese Cabbage, Pearl Barley with Ancient Grains

Meat

Wood Grilled Japanese Beef 100g Périqueux Sauce X Today's Neighborhood Beef 200gX Today's "Wagyu" Beef 200g+5,100+3,400

Dessert

Rose and Strawberry Cocktail Shortcake Coffee or Hakone Sanroku Tea

¥13,043

CHEF'S SPECIAL COURSE

Amuse

Local Venison Pâté en Croûte

Appetizer

Insalata of Snow Crab and Cabbage with Bisque Sauce

Fish

Wood Grilled Suruga Bay Red Snapper Bouillabaisse

Meat

Wood Grilled Wagyu "Diamond Fuji" 150g Périqueux Sauce **Today's Neighborhood Beef 200g +¥3,100

Dessert

Chocolate Noir Fromage Mandarin and Coriander Accents

Coffee or Hakone Sanroku Tea

¥16,522