



A LA CARTE



Appetizers

Green Salad	¥1,000
Burrata Cheese and Fresh Tomato with Basil Sauce	¥1,800
Beets Carpaccio with Orange, Ricotta, Pecan Nuts	¥1,800
Indigo Original Caesar Salad	¥1,900
Grilled Fujinokuni Bacon with Steamed Vegetables and Poached Egg	¥1,500
Marinated Shrimp with Guacamole	¥2,100
S Grilled Local Vegetables	¥2,400
S Local Venison Pate with Pie	¥2,800

Pasta

Japanese Style Spaghetti with Leek and Mushroom	¥1,800
Gnocchi Al Pomodoro	¥1,800
Genovese Pasta with Boiled Shonan Whitebait	¥2,300
S Local Venison Ragu Short Pasta	¥3,800

Wood Grilled Meat

Wood Grilled Local Chicken Creamed Stew Estragon Flavor	¥2,800
Local Venison Loin Steak	¥3,000
Shonan Pork Steak 150g with Sausages and Raison Beans	¥3,400
Japanese Beef Loin 200g	¥5,800
ASHIGARA Beef Steak 200g (Sirloin or Ribeye)	¥10,200
SOSYU Beef Steak 200g (Sirloin or Ribeye)	¥10,200
Wagyu Beef Diamond Fuji Loin Steak 200g	¥12,500
Wagyu Beef Fillet Steak 200g	¥13,500
Wagyu Beef Bone Steak 800g (L-Bone or T-Bone)	¥18,000
Wagyu Beef Tomahawk Steak 1000g	¥24,000
Comparison Set of 3 Types Wagyu Beef	¥30,000

Wood Grilled Seafood

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

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



COURSE

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



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

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
Périgueux Sauce
※ Today's Neighborhood Beef 200g +5,100
※ Today's "Wagyu" Beef 200g +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
Périgueux Sauce
※ Today's Neighborhood Beef 200g +¥3,100

Dessert
Chocolate Noir Fromage
Mandarin and Coriander Accents

Coffee or Hakone Sanroku Tea

¥16,522