



RIVERSIDE
KITCHEN & BAR

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

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

Service charge (10%) 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.