



RIVERSIDE
KITCHEN & BAR

Signature Course

Appetizer

Beef Tongue Confit

Hakone Kakuzan Fresh Tofu Skin and Ravigote Sauce

Fish

Grilled Seasonal 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

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

Service charge (5%) 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