S Lacal Venison Ragu Short Pasta

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 ingredien



A LA CARTE

Wood Grilled Meat



¥30,000

Appetizers

Green Salad	¥1,000	Wood Grilled Local Chicken Creamed Stew Estragon Flavo	r ¥2,800	Grilled Fujinomiya Trout Coulibiac Style	¥2,800
Burrata Cheese and Fresh Tomato with Basil Sauce	¥1,800	Local Venison Loin Steak	¥3,000	Local Fish Acqua Pazza	¥2,800
Beets Carpaccio with Orange,Ricotta,Pecan Nuts Indigo Original Caesar Salad	¥1,800 ¥1,900	Shonan Pork Steak 150g with Sausages and Raison Beans	¥3,400	S Wood Grilled Local Red Snapper Bouillabaisse	¥6,600
Griled Fujinokuni Bacon		Japanese Beef Loin 200g	¥5,800		
with Steamed Vegetables and Poached Egg Marinated Shrimp with Guacamole	¥1,500 ¥2,100	ASHIGARA Beef Steak 200g (Sirloin or Ribeye)	¥10,200	Other	
<u>S</u> Grilled Local Vegetables	¥2,400	SOSYU Beef Steak 200g (Sirloin or Ribeye)	¥10,200	Mashed Potato	¥900
S Local Venison Pate with Pie	¥2,800	Wagyu Beef Diamond Fuji Loin Steak 200g	¥12,500	French Fries with Garlic Mayonnaise	¥1,000
Pasta		Wagyu Beef Fillet Steak 200g	¥13,500	Potato and Truffle Soup	¥1,200
Japanese Style Spaghetti with Leek and Mushroom	¥1,800	Wagyu Beef Bone Steak 800g (L-Bone or T-Bone)	¥18,000	Soup au Pistou	¥1,200
Gnocchi Al Pomodoro	¥1,800		ĺ	Garbure	¥2,800
Genovese Pasta with Boiled Shonan Whitebait	¥2,300	Wagyu Beef Tomahawk Steak 800g	¥24,000		

STANDARD COURSE

Appetizer

"Fujinomiya" Trout Confit Avocado Hummus and Seasonal Salad

Soup

Lobster Bisque with Coconut Flavor Conchiglie and Summer Vegetables

Meat

Wood Grilled "Shonan" Pork with Mustard Sauce Truffle Flavored Dauphinois and Grilled Corn

> X Today's Neighborhood Beef 200g +5,800 X Today's "Wagyu"Beef 200g +4.800

Dessert

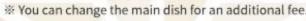
Crème d'Ange Wrapped in Sphere White Peach Variations

Coffee or Hakone Sanroku Tea

¥8.696



¥3,800 Comparison Set of 3 Types Wagyu Beef



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 +*\footnote{15,100} XToday'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

Wood Grilled Seafood

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