



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
Griled Fujinokuni Bacon	
with Steamed Vegetables and Poached Egg	¥1,500
Marinated Shrimp with Guacamole	¥2,100
<u>S</u> Grilled Local Vegetables	¥2,400
<u>S</u> 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
<u>S</u> Lacal 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 800g	¥24,000
Comparison Set of 3 Types Wagyu Beef	¥30,000

Wood Grilled Seafood

Grilled Fujinomiya Trout Coulibiac Style	¥2,800
Local Fish Acqua Pazza	¥2,800
<u>S</u> 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	¥2,800



COURSE

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



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

※ Today's Neighborhood Beef 200g +5,800
※ Today's “Wagyu”Beef 200g +4,800

Dessert

Crème d'Ange Wrapped in Sphere
White Peach Variations

Coffee or Hakone Sanroku Tea

¥8,696

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 +¥5,100
※Today'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

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