# 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 ingredient



## A LA CARTE



# **Wood Grilled Meat**

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Green Salad	¥1,000	Wood Grilled Local Chicken Creamed Stew Estragon Flavo	or ¥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 Aqua Pazza	¥2,800
Beets Carpaccio with Orange, Ricotta, Pecan Nuts	¥1,800			S Wood Grilled Local Red Snapper Bouillabaisse	¥6,600
Indigo Original Caesar Salad	¥1,900	Shonan Pork Steak 150g with Sausages and Raison Beans	¥3,400	o wood armed Edear ned onapper Boundbuisse	+0,000
Grilled Fujinokuni Bacon		Japanese Beef Loin 200g	¥5,800		
with Steamed Vegetables and Poached Egg	¥1,500	ACHICADA Doof Chook 2005 (Cirloin or Dibovo)	V10 200	Other	
Marinated Shrimp with Guacamole	¥2,100	ASHIGARA Beef Steak 200g (Sirloin or Ribeye)	¥10,200	Mashed Potato	¥900
<u>S</u> Grilled Local Vegetables	¥2,400	SOSYU Beef Steak 200g (Sirloin or Ribeye)	¥10,200	French Fries with Garlic Mayonnaise	¥1,000
<u>S</u> Local Venison Pate with Pie	¥2,800	Wagyu Beef Diamond Fuji Loin Steak 200g	¥12,500	Potato and Truffle Soup	¥1,200
Pasta		Wagyu Beef Fillet Steak 200g	¥13,500	Soup au Pistou	¥1,200
Japanese Style Spaghetti with Leek and Mushroom	¥1,800	Wagyu Beef Bone Steak 800g (L-Bone or T-Bone)	¥18,000	Garbure with Duck Confit and Prosciutto	¥2,800
Gnocchi Al Pomodoro	¥1,800	Wagyu beel boile Steak ooog (L-boile of 1-boile)	¥10,000		·
Genovese Pasta with Boiled Shonan Whitebait	¥2,300	Wagyu Beef Tomahawk Steak 800g	¥24,000		
S Local Venison Ragu Short Pasta	¥3,800	Comparison Set of 3 Types Wagyu Beef	¥30,000	"S" means the signature dish used by neighborhood's in	gredient.

#### STANDARD COURSE

**Appetizers** 

#### **Appetizer**

Grilled Tuna with Tapenade Marinated Autumn Eggplant, Herring Roe Condiment

#### **Soup**

**Burdock Potage** SOSYU Beef Offal, Chorizo, Lotus Root

#### Meat

Wood Grilled "Shonan" Pork Galician-Style Octopus and Mashed Potatoes \* Today's Neighborhood Beef 200g

+3,400

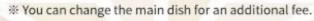
\* Today's "Wagyu" Beef 200g

Dessert **Apple Chiboust** 

Coffee or Hakone Sanroku Tea

¥8,696





#### SIGNATURE COURSE

### **Appetizer**

**Grilled Tuna with Tapenade** Marinated Autumn Eggplant, Herring Roe Condiment

#### Fish

Wood Grilled Local Fish Clam Cream Sauce with Citrus and Squash

#### Meat

Wood Grilled Japanese Beef 100g Chaliapin Sauce with Ponzu Flavor X Today's Neighborhood Beef 200g +5,100 ★5,100 \* Today's "Wagyu" Beef 200g +3,400

#### Dessert

**Apple Chiboust** 

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**

**Grilled Seasonal Local Vegetables** 

#### Fish

Wood Grilled Suruga Bay Red Snapper Bouillabaisse

#### Meat

Wood Grilled Wagyu "Diamond Fuji" 150g Chaliapin Sauce with Ponzu Flavor \*\*Today's Neighborhood Beef 200g +¥3,100

#### Dessert

Marinated Shine Muscat, Nougat Cream Lemon Ice Cream

Coffee or Hakone Sanroku Tea

¥16,522