



Chef's Special Course

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

※ 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.