



◀ A LA CARTE ▶

Appetizers

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| 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 |
| Grilled 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

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| Japanese Style Spaghetti with Leek and Mushroom | ¥1,800 |
| Gnocchi Al Pomodoro | ¥1,800 |
| Spaghetti Bolognese | ¥2,200 |
| Genovese Pasta with Boiled Shonan Whitebait | ¥2,300 |

Wood Grilled Meat

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| 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 1000g | ¥24,000 |
| Comparison Set of 3 Types Wagyu Beef | ¥30,000 |

Wood Grilled Seafood

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| Grilled Fujinomiya Trout Coulibiac Style | ¥2,800 |
| Local Fish Aqua Pazza | ¥2,800 |
| <u>S</u> Wood Grilled Local Red Snapper Bouillabaisse | ¥6,600 |

Other

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| Mashed Potato | ¥900 |
| French Fries with Garlic Mayonnaise | ¥1,000 |
| Potato and Truffle Soup | ¥1,200 |
| Soup au Pistou | ¥1,200 |
| Garbure with Duck Confit and Prosciutto | ¥2,800 |

"S" means the signature dish used by neighborhood's ingredient.

◀ COURSE ▶
* You can change the main dish for an additional fee.

STANDARD COURSE

Appetizer

Spanish Mackerel Mi-cuit
Wild and Spring Vegetables Salad, Wasabi
Mayonnaise

Soup

Green Peas Potage
Two Types of Shrimp with Estragon Aroma

Meat

Grilled Shonan Pork
Japanese Udo and Salted Plum Hollandaise
Local Citrus "Shonan Gold" Sauce
* Today's Neighborhood Beef 200g +4,800
* Today's "Wagyu" Beef 200g +5,800

Dessert

Citrus and Caramel Cream
Hakone Sanroku Tea Black Tea Ice Cream
Coffee or Hakone Sanroku Tea

¥8,696

SIGNATURE COURSE

Appetizer

Spanish Mackerel Mi-cuit
Wild and Spring Vegetables Salad, Wasabi
Mayonnaise

Fish

Grilled Local Fish
Seasonal Vegetables and Green Peas Sauce

Meat

Wood Grilled Japanese Beef 100g
Japanese Udo and Salted Plum Hollandaise
Local Citrus "Shonan Gold" Sauce
* Today's Neighborhood Beef 200g +3,400
* Today's "Wagyu" Beef 200g +5,100

Dessert

Citrus and Caramel Cream
Hakone Sanroku Tea Black Tea Ice Cream
Coffee or Hakone Sanroku Tea

¥13,043

CHEF'S SPECIAL COURSE

Amuse

Snow Crab Taboule'
Japanese "Chirashi-Sushi" Style

Appetizer

Smoked Beef Tongue Foie Gras's Lucullus
Seasonal Confiture

Fish

Wood Grilled Suruga Bay Red Snapper Bouillabaisse

Meat

Wood Grilled Wagyu "Diamond Fuji" 150g
Japanese Udo and Salted Plum Hollandaise
Local Citrus "Shonan Gold" Sauce
* Today's Neighborhood Beef 200g +¥3,100

Dessert

Odawara Strawberry Vacherin
Coffee or Hakone Sanroku Tea

¥16,522