



RIVERSIDE
KITCHEN & BAR

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

※ 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.