



◀ 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
Grilled Fujinokuni Bacon with Steamed Vegetables and Poached Egg	¥1,500
Marinated Shrimp with Guacamole	¥2,100
Grilled Local Vegetables	¥2,400
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
Local Venison Ragù 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 1000g	¥24,000
Comparison Set of 3 Types Wagyu Beef	¥30,000

Wood Grilled Seafood

Grilled Fujinomiya Trout Coulibiac Style	¥2,800
Local Fish Aqua Pazza	¥2,800
Wood Grilled Local Red Snapper Bouillabaisse	¥6,600
<b>Other</b>	
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 Tarragon 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 SanrokuTea 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 SanrokuTea 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