

## **DINNER MENU**

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### **TAPAS**

ALL ¥500

MARINATED OLIVE  
FRENCH FRIES  
HOMEMADE PICKLES  
ORIENTAL ROASTED NUTS  
GARDEN SALAD  
CAESAR SALAD

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### **APPETIZER**

ALL ¥800

PROSCIUTTO PLATE  
SNAPPER CARPACCIO  
BAGNA CAUDA  
HAWAIIAN SHRIMP SALAD  
TACO SPRING ROLL

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### **SEA FOOD**

ALL ¥1,500

ROASTED LOBSTER WITH AMERICAN SAUCE  
SAUTÉED SNAPPER WITH BLACK GARLIC SOUP  
[+¥300 FRIED RISOTTO]

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### **MAIN DISH**

ALL ¥2,000

ROASTED PORK  
SELECTED BEEF STEAK  
HERB ROASTED RACK OF LAMB

**\*ABOVE RATES ARE INCLUSIVE OF GOVERNMENT TAX 8%.**

## COURSE MENU

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¥3,800 PER PERSON

### AMUSE OF THE DAY

**COLD APPETIZER** ROASTED LEEK SALAD WITH PROSCIUTTO

**FISH** SMOKED KING SALMON BY CHERRY BLOSSOMS

**MEAT** ROASTED DAISEN CHICKEN WITH PUMPKIN SPAETZLE

【+ ¥300 ROASTED HOKKAIDO PORK】

**DESSERT** DESSERT OF THE DAY

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¥5,800 PER PERSON

### AMUSE OF THE DAY

**COLD APPETIZER** MACKEREL AND QUINOA TABOULÉ SALAD

**HOT APPETIZER** CAPRESE FRIT

**FISH** FRIED POTATO ROLL HALIBUT WITH SMOKED PAPRIKA SAUCE

**MEAT** ROASTED DUCK WITH CARROT PUREE

【+ ¥500 SELECTED BEEF STEAK】

**DESSERT** DESSERT OF THE DAY

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¥8,000 PER PERSON

### AMUSE OF THE DAY

**COLD APPETIZER** SCALLOP MOUSSE AND SMOKED SALMON SALAD

**HOT APPETIZER** SWISS CHARD RAVIOLI WITH BEETS MARINATED

**FISH** SAUTÉED RED SEA BREAM AND ROASTED LEEK AND FRIED LEEK, LOBSTER SAUCE

**MEAT** SELECTED BEEF STEAK WITH ROASTED GARLIC POTATOES AND FRIED BEETS

**DESSERT** DESSERT OF THE DAY

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