



FARM TO TABLE

A LA CARTE



Appetizer

Smoked Salmon Salad, Senshu Agri Lettuce, Potherb Mustard	¥1,200
Prawn Marinated with Herb, Senshu Agri Broccoli, Mushroom	¥1,600
Sea Bream Carpaccio, Senshu Agri Potherb Mustard, Basil Sauce	¥1,800

Seafood

Sautéed Salmon	¥2,200
Sautéed Sea Bream	¥2,200
Sautéed Scallop	¥2,500
Live Tiger Prawn	¥3,000
Sautéed Ezo abalone	¥3,800
Sautéed Lobster	¥22,000

※Reservation required 3 days in advance※

Beef Sirloin

	<u>100g</u>	<u>150g</u>
Japanese F1 Beef	¥6,000	¥9,000
Black Wagyu Beef	¥8,200	¥12,300
Premium Olive Beef	¥11,000	¥16,500
Kobe Beef	¥15,500	¥23,250

Beef Tenderloin

	<u>100g</u>	<u>150g</u>
Japanese F1 Beef	¥7,000	¥10,500
Black Wagyu Beef	¥8,500	¥12,750
Prime Black Wagyu Beef	¥11,500	¥17,250
Premium Olive Beef	¥15,000	¥22,500
Kobe Beef	¥18,000	¥27,000

Vegetable (Origin of the Vegetable Sensyu Agri Farm)

	<u>3 kinds</u>	<u>5 kinds</u>
Choice of Vegetables	¥1,500	¥1,800

Rice (Origin of the Rice Sensyu Agri Farm)

Sensyu Vegetable Garlic Fried Rice	¥1,500
Steamed Rice	¥500
Miso Soup and Japanese Pickles	¥700

Dessert

Mango Flambé, Vanilla Ice Cream	¥1,500
Roasted Pineapple, Crepe, Vanilla Ice Cream	¥1,700
Mango Flambé, Lemon Cheese Cake, Vanilla Ice Cream	¥1,800

We are using domestic rice. The menu may change without prior notice.
 Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.
 Prices are inclusive of 13% service charge and 10% consumption tax.