

FARM TO TABLE

A LA CARTE MENU

Appetizer

Senshu Lettuce, Canola Flower,
Smoked Salmon Salad

¥1,800



Seared Spanish Mackerel, Senshu
Vegetable, Garlic Chips, Dashi Ponzu Jelly

¥2,200



Marinated Scallop, Shrimps,
Senshu Vegetable, Fruit Dressing

¥2,200



Seafood

Sautéed Sea Bream



¥2,200

Sautéed Squid



¥2,500

Sautéed Scallop



¥2,500

Live Tiger Prawn



¥3,000

Sautéed Ezo Abalone



¥3,800

Sautéed Lobster

¥22,000

**Reservation required 3 days in advance



Locally-Sourced
地元産



Vegan
ビーガン



Gluten-Free
グルテンフリー



Nut-Free
ナッツフリー



Dairy-Free
デイリーフリー

Beef Sirloin

100g

150g

Japanese F1 Beef

¥6,000

¥9,000

Black Wagyu Beef

¥8,200

¥12,300

Premium Olive Beef

¥11,000

¥16,500

Beef Tenderloin

100g

150g

Japanese F1 Beef

¥7,000

¥10,500

Prime Black Wagyu Beef

¥12,000

¥18,000

Premium Olive Beef

¥15,000

¥22,500

Vegetable

3 kinds

5 kinds

***Sourced from The Senshu Agri Farm**

Choice of Vegetables

¥1,500

¥1,800



Rice from Senshu Agri Farm / Soup

Senshu Vegetable Garlic Fried Rice

¥1,500



Steamed Rice



¥500

Miso Soup and Japanese Pickles

¥700



Dessert

Fruit Flambe, Crepe,
Vanilla Ice Cream

¥1,800



Green Tea Brownie,
Strawberry Ice cream

¥2,500



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.

Scan Here to Know
Senshu Agri Farm ➤

