













FARM TO TABLE





















A LA CARTE MENU



Appetizer

Senshu Vegetables and Grapefruit Colorful Salad	¥1,800
  	
Senshu Vegetables and Surf Clam Colorful Salad	¥2,300
   	
Senshu Vegetables Colorful Salad and Amberjack with Carpaccio	¥2,600
  	

Seafood

Sautéed Hokkaido Scallop	   	¥2,700
Sautéed Squid	  	¥2,500
Sautéed Amberjack	   	¥2,800
Sautéed Lobster	  	¥4,200
Sautéed Live Ezo Abalone	 	¥3,900
Sautéed Ise-ebi Lobster	   	¥22,000-

**Reservation required 3 days in advance

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



*Sourced from The Senshu Agri Farm

	3 kinds	5 kinds
Choice of Vegetables	¥1,500	¥1,800
   		

Rice from Senshu Agri Farm

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

Dessert

Fruit Flambé, Crepe and Chocolate Ice Cream	 	¥1,800
Seasonal Fruit Flambé Baked Cheesecake with Wagyu Fat Caramel Syrup and Chocolate 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 ➤

