



FARM TO TABLE

A LA CARTE MENU



Appetizer

Senshu Vegetables Persimmon
Colorful Salad Carrot Dressing

¥1,800



Senshu Vegetables and Scallop
Colorful Salad

¥2,300



Senshu Vegetables Colorful Salad,
Sea Bream Carpaccio with Salmon Roe

¥2,800



Seafood

Sautéed Hokkaido Scallop



¥2,700

Sautéed Squid



¥2,500

Sautéed Sea Bream



¥3,000

Sautéed Prawn



¥3,200

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

Prime 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 Garlic Fried Rice

¥1,500



Steamed Rice

¥500



Miso Soup and Japanese Pickles

¥700



Creamy Organic Pumpkin Soup Black Truffle

¥1,900



Dessert

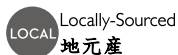
Fruit Flambé, Chocolate Brownie with
Raspberry Sauce, Vanilla Ice Cream

¥2,200



Seasonal Fruit Flambé, Baked Cheesecake
with Wagyu Fat Caramel Syrup
and Vanilla Ice Cream

¥2,600



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 ➤

