

FARM TO TABLE

A LA CARTE MENU

Appetizer

Senshu Vegetables and Grape Fruit Colorful Salad	¥1,800
<small>LOCAL</small>  	
Senshu Vegetables and Scallop Salad	¥2,900
<small>LOCAL</small>  	
Senshu Vegetables Colorful Salad, Salmon Carpaccio with Salmon Roe	¥3,200
<small>LOCAL</small>  	

Seafood

Sautéed Hokkaido Scallop	<small>LOCAL</small>  	¥2,800
Sautéed Squid	 	¥2,600
Sautéed Norwegian Salmon	 	¥3,300
Sautéed Prawn	 	¥3,200
Sautéed Live Ezo Abalone	 	¥4,200
Sautéed Ise-ebi Lobster	<small>LOCAL</small>    	¥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

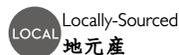
	3 kinds	5 kinds
*Sourced from The Senshu Agri Farm		
Choice of Vegetables	¥1,500	¥1,800

Rice from Senshu Agri Farm Soup

Senshu Garlic Fried Rice	¥1,500
<small>LOCAL</small> 	
Steamed Rice	¥500
<small>LOCAL</small>     	
Miso Soup and Japanese Pickles	¥700
<small>LOCAL</small>   	
Creamy Corn Soup	¥1,600
<small>LOCAL</small>  	

Dessert

Fruit Flambé and Matcha Tiramisu, Vanilla Ice Cream	¥2,300
Seasonal Fruit Flambé, Cheesecake with Wagyu Fat Caramel Syrup and Vanilla Ice Cream	¥2,800
<small>LOCAL</small>	



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.

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Senshu Agri Farm >

