

FARM TO TABLE

A LA CARTE MENU

Appetizer

Senshu Vegetables and Fruit Colorful Salad <small>LOCAL V</small>	¥1,800
Fig and Raw Ham Salad Red Wine Jelly <small>LOCAL</small>	¥2,900
Senshu Vegetables Colorful Salad, Amberjack Carpaccio <small>LOCAL</small>	¥3,200

Seafood

Sautéed Hokkaido Scallop <small>LOCAL</small>	¥3,200
Sautéed Squid	¥2,600
Sautéed Sea Bass <small>LOCAL</small>	¥3,300
Sautéed Lobster	¥3,200
Sautéed Live Ezo Abalone	¥4,500
Sautéed Ise-ebi Lobster <small>LOCAL</small>	¥22,000-

**Reservation required 3 days in advance

Beef Sirloin

	<small>LOCAL</small>	100g	150g
Japanese F1 Beef		¥6,000	¥9,000
Prime Black Wagyu Beef		¥8,200	¥12,300
Premium Omi Beef		¥11,500	¥17,000

Beef Tenderloin

	<small>LOCAL</small>	100g	150g
Japanese F1 Beef		¥7,000	¥10,500
Prime Black Wagyu Beef		¥12,000	¥18,000
Premium Omi Beef		¥15,500	¥23,000

Vegetable

	3 kinds	5 kinds
*Sourced from The Senshu Agri Farm		
Choice of Vegetables <small>LOCAL V</small>	¥1,500	¥1,800

Rice from Senshu Agri Farm / Soup

Senshu Garlic Fried Rice <small>LOCAL</small>	¥1,500
Steamed Rice <small>LOCAL V</small>	¥500
Miso Soup and Japanese Pickles <small>LOCAL</small>	¥700
Potato and Cauliflower Cold Soup Consommé Jelly <small>LOCAL</small>	¥2,500

Dessert

Fruit Flambé and Crape, Chocolate Ice Cream <small>V</small>	¥2,300
Seasonal Fruit Flambé, Cheesecake with Wagyu Fat Caramel Syrup and Chocolate Ice Cream <small>LOCAL</small>	¥2,800

LOCAL Locally-Sourced 地元産
 Seafood シーフード
 Vegetarian ベジタリアン
 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

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 ➤

