# FARM TO TABLE FESTIVE LUNCH MENU

## DELUXE ¥15,000

Senshu Vegetable and Raw Ham Caesar Salad

Lobster and Yellowtail Miso Salsa Sauce
with the Aroma of Porcini Mushrooms

Creamy Organic Pumpkin Soup, Black Truffle

**Japanese F1 Beef Sirloin 100g**

| | | |
|---|---|---|
| Japanese F1 Beef Tenderloin 100g | + | ¥1,600 |
| Prime Black Wagyu Beef Sirloin 100g | + | ¥2,400 |
| Prime Black Wagyu Beef Tenderloin 100g | + | ¥6,000 |
| Premium Olive Beef Sirloin 100g | + | ¥4,000 |
| Premium Olive Beef Tenderloin 100g | + | ¥7,200 |

3 kinds of Senshu Agri Farm
Seasonal Vegetables

Steamed Senshu Akitakomachi Rice

*Upgrade to Garlic Fried Rice with Minced Beef for an additional ¥1,000

Miso Soup, Japanese Pickles

Warm Cheesecake and Vanilla Ice Cream
with Wagyu Fat Caramel Syrup
and a Flaming Finish

## LUXURY ¥18,000

Yellowtail Carpaccio with Colorful Vegetables and Salmon Roe

Lobster and Hokkaido Scallop
Miso Salsa Sauce with the Aroma of Porcini Mushrooms

Creamy Organic Pumpkin Soup, Black Truffle

**Japanese F1 Beef Tenderloin 100g**

| | | |
|---|---|---|
| Prime Black Wagyu Beef Sirloin100g | + | ¥2,200 |
| Prime Black Wagyu Beef Tenderloin100g | + | ¥5,000 |
| Premium Olive Beef Sirloin 100g | + | ¥4,000 |
| Premium Olive Beef Tenderloin 100g | + | ¥8,000 |

3 kinds of Senshu Agri Farm
Seasonal Vegetables

Senshu Vegetable Garlic Fried Rice
(Sourced from the Senshu Agri Farm)

Miso Soup, Japanese Pickles

Warm Cheesecake and Vanilla Ice Cream
with Wagyu Fat Caramel Syrup
and a Flaming Finish

LOCAL Locally-Sourced 地元産 | Seafood シーフード | V 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

当店では国産米を使用しております。食材等の都合により変更となる場合がございます。
食物アレルギー(グルテン、乳製品、ラクトース)をお持ちのお客様は、あらかじめお申し付けください。
記載料金には13%のサービス料と10%の消費税が含まれております。

Scan Here to Know
Senshu Agri Farm ➤

# FARM TO TABLE FESTIVE LUNCH MENU

## CHEF'S COURSE ¥26,000

Yellowtail Carpaccio with Caviar & Salmon Roe Accompanied By Yuzu Foam

Live Abalone and Maitake Mushroom, Soy Butter Sauce

Creamy Organic Pumpkin Soup, Black Truffle

Sorbet of The Day

**Prime Black Wagyu Beef Tenderloin 50g, Sirloin 50g**

| | | |
|---|---|---|
| Prime Black Wagyu Beef Tenderloin 100g (No Sirloin) | + | ¥2,000 |
| Premium Olive Beef Tenderloin 50g, Sirloin 50g | + | ¥4,000 |

3 kinds of Senshu Agri Farm Seasonal Vegetables

Senshu Vegetable Garlic Fried Rice
(Sourced from the Senshu Agri Farm)

Miso Soup, Japanese Pickles

Warm Cheesecake and Vanilla Ice Cream with Wagyu Fat Caramel Syrup and a Flaming Finish

## PRIME OLIVE BEEF COURSE ¥30,000

Yellowtail Carpaccio with Caviar & Salmon Roe Yuzu Foam

Live Abalone, and Maitake Mushroom, Soy Butter Sauce

Creamy Organic Pumpkin Soup, Black Truffle

Sorbet of The Day

**Premium Olive Beef Tenderloin 50g, Sirloin 50g**

3 kinds of Senshu Agri Farm Seasonal Vegetables

Senshu Vegetable Garlic Fried Rice
(Sourced from the Senshu Agri Farm)

Miso Soup, Japanese Pickles

Warm Cheesecake and Vanilla Ice Cream with Wagyu Fat Caramel Syrup and a Flaming Finish

LOCAL Locally-Sourced 地元産 | Seafood シーフード | V 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

当店では国産米を使用しております。食材等の都合により変更となる場合がございます。
食物アレルギー(グルテン、乳製品、ラクトース)をお持ちのお客様は、あらかじめお申し付けください。
記載料金には13%のサービス料と10%の消費税が含まれております。

Scan Here to Know Senshu Agri Farm