

FARM TO TABLE

A LA CARTE MENU



Appetizer

Senshu Vegetables and Raw Ham Caesar Salad	¥1,800
Colorful Vegetable Salad, Seared Yellowfin Tuna Carpaccio	¥3,200
Yellowtail Carpaccio with Salmon Roe	¥3,400

Seafood

Sautéed Hokkaido Scallop	¥3,200
Sautéed Squid	¥2,600
Sautéed Yellowtail	¥3,300
Sautéed Prawn	¥3,200
Sautéed Live Ezo Abalone	¥4,500
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		
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 Oranic Pumpkin Soup with Black Truffle	¥2,500

Dessert

Fruit Flambé and Tiamisu, Vanilla Ice Cream	¥2,300
Seasonal Fruit Flambé, Cheesecake with Wagyu Fat Caramel Syrup Vanilla Ice Cream	¥2,800

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

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 ➤