DINNER MENU

STARTER

Australian Beef Tartare with Yatara Terrine ￥2,700
Shinshu Miso, Summer Vegetables, Shiso, Mustard Cress
281kcal

Caesar Salad ￥2,500
Seasonal Vegetables Stilton Sauce, Egg Confit, and Prosciutto
331kcal

Lamb and Pistachio Terrine ￥2,500
Lamb Tongue, Pickled Red Cabbage, Grain Mustard, Brioche
372.5kcal

Confit of Salmon with Grape Mosaic ￥2,800
Beet, Elderflower Jelly, Anise, White Miso, Ricotta
197kcal

Sadowara Eggplant and Pacific Saury Millefeuille ￥2,800
Green Tapenade, Crispy Rice, Spring Onion Oil, Sudachi, Shiso
198kcal

MAIN

Today's Pasta ￥2,700
※Pasta can be changed to gluten-free.

Grilled Lamb Chop, Lamb Keema Style Shepherd's Pie ￥4,800
Cannelloni, Rosemary Mashed Potato, Mozzarella, Pea Puree
285kcal

House Salad ￥3,000
Avocado, Cucumber, Paprika, Mix Leaf, Pink Daikon
156kcal

Please choose one main dish and one dressing from the following

Main
- Cajun Chicken 418kcal
- Grilled Calamari 83kcal
- Tasmanian Salmon 218kcal
- Australian Beef Filet +￥1,000 279kcal

Dressing
- Dijon Vinaigrette 142kcal
- Ranch Dressing 92kcal

Lightly Smoked Spanish Mackerel ￥3,900
Pickled Lotus Root, Enoki Mushroom, Five Spice Powder, Mushroom Puree
255kcal

Grilled Victorian "O'Connor Pasture Fed" Rib Eye Steak ￥5,100
Horseradish Mashed potatoes, Seasonal Vegetables, Tasmanian Mustard
603kcal

Grilled Hokkaido Pork Fillet, Apple Vinegar Sauce ￥3,600
Pork Shank Wrapped in Phyllo, Apple & Celery Salad, Heazelnut
288kcal

Aussie Lamb Sausage Roll ￥4,000
Mushroom Salad, Truffle Dressing, Indian Spinach
411kcal

Cauliflower Steak with Vegan Coconut Curry ￥3,400
Plant Based Meat, Achar, Coriander
194kcal

PIZZA

Margherita ￥3,000
Buffalo Mozzarella, Tomato Sauce, Basil
1,146kcal

Vegetarian Treats ￥3,200
Kale, Parmesan, Mozzarella, Garlic Confit,
Chili Tomato Sauce, Green Olive
821kcal

Funghi ￥3,000
Mushrooms, Mozzarella, Truffles
1,050kcal

Roquefort ￥3,300
Roquefort, Buffalo Mozzarella, Parmesan,
Green Olive, Rosemary, Red Onion, Honey
1,220kcal

Pescatore ￥3,300
Clam, Baby Squid, Prawn, Anchovy,
Mini Tomato, Mozzarella, Tomato Sauce, Shiso Leaf
956kcal

Homemade Bacon and Mushroom Bismarck ￥3,500
Mozzarella Cheese, Mushroom Duxelles, Tomato Sauce, and Onsen Egg
1,052kcal

SANDWICHES

KASA BLT BURGER with French Fries ￥3,800
100% Japanese Beef Patty "BLT", Cheddar Cheese, Spanish Onion
Topping: Avocado +￥400、 Sunny Side Up+￥300
901kcal

Grilled Victorian "O'Connor Pasture Fed" Rib Eye Steak Sandwich with French Fries ￥4,200
Herb Garlic Butter, Onion Jam, Rocket, Mushroom, French Fries
1,183kcal

Spicy Lamb Kebab with French Fries ￥2,700
Cabbage, Tomato, Coriander, Red Onion, Hot Sauce
489kcal

Vegetarian Sandwich with French Fries ￥3,000
Soy Chicken, Avocado, Beets, Red Cabbage, BBQ Sauce,
591kcal

DESSERT

Lorraine Cake, Chestnut Flan ￥1,600
Marron Acorn, Caramel Almond Gelato, Chocolate Curls
296.6kcal

Eton Mess Chocolate ￥1,600
Almond Milk, Organic Chocolate, Citrus marmelade, Sake Kasu Ice Cream
334.9kcal

Allergen Ingredients

Gluten Egg Dairy Shrimp Crab Alcohol Peanut Cashew nuts Walnut Beef Chicken Pork Fish Buck wheat

Please inform us if you have any food allergies or dietary restrictions.

All prices are quoted in Japanese Yen tax included. We serve 100% cage-free eggs.