



FARM TO TABLE

A LA CARTE



Appetizer

Senshu Lettuce, Radish, Potherb Mustard Salad, Oriental Dressing	¥1,600
Hamaguri Clam, Field Mustard Soup Style	¥1,800
Senshu Agri Onion and Seared Spanish Mackerel Carpaccio, Sesame Oil Powder	¥1,800
Marinated Scallop Truffle Dressing	¥2,000

Seafood

Sautéed Spanish Mackerel and Senshu Spinach	¥2,000
Sautéed Scallop and Senshu Agri Spring Cabbage Anchovy Garlic Sauce	¥2,000
Sautéed Live Tiger Prawn, White Fish, Edible Wild Plants	¥3,200
Sautéed Scallop	¥2,500
Live Tiger Prawn	¥2,800
Sautéed Lobster	¥22,000

Beef Sirloin

Japanese F1 Beef

Black Wagyu Beef

Kobe Beef

Beef Tenderloin

Japanese F1 Beef

Black Wagyu Beef

Prime Black Wagyu Beef

Kobe Beef

100g

¥6,000

¥8,200

¥15,500

¥7,000

¥8,500

¥11,500

¥18,000

150g

¥9,000

¥12,300

¥23,250

¥10,500

¥12,750

¥17,250

¥27,000

Vegetable (Origin of the Vegetable Senshu Agri Farm)

Choice of Vegetables
3 kinds / 5 kinds
 ¥1,500 / ¥1,800

Rice (Origin of the Rice Senshu Agri Farm)

Senshu Vegetable Garlic Fried Rice ¥1,500

Steamed Rice ¥500

Miso Soup and Japanese Pickles ¥700

Dessert

Fruit Flambé, Crepe, Vanilla Ice Cream ¥1,500

Apple Tarte Tatin, Crepe, Vanilla Ice Cream ¥1,500

Fruit Flambé, Chocolate Terrine, Vanilla Ice Cream ¥1,500

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.