



FARM TO TABLE

A LA CARTE MENU



Appetizer

Butter-sautéed Eggplant, Walnut Miso Sauce	¥1,800
Snow Crab, Scallop, Senshu Vegetable Salad, Fruit Dressing	¥2,200
Greater Amberjack Carpaccio, Senshu Vegetable, Truffle Dressing	¥2,200

Seafood

Sautéed Greater Amberjack	¥2,200
Sautéed Squid	¥2,500
Sautéed Scallop	¥2,500
Live Tiger Prawn	¥3,000
Sautéed Ezo Abalone	¥3,800
Sautéed Lobster	¥22,000

**Reservation required 3 days in advance

Beef Sirloin

	100g	150g
Japanese F1 Beef	¥6,000	¥9,000
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		
Choice of 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

Dessert

Fruit Flambe, Crepe, Vanilla Ice Cream	¥1,800
Baked Cheesecake, Mango Flambe, Vanilla Ice Cream	¥2,200

Locally-Sourced
地元産

Vegan
ビーガン

Gluten-Free
グルテンフリー

Nut-Free
ナッツフリー

Daily-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 >

