













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
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

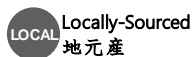
   

Rice from Senshu Agri Farm / Soup

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
 	



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

