



FARM TO TABLE















A LA CARTE MENU



Appetizer

Senshu Agri Farm Seasonal Vegetables and Persimmon Salad	¥1,800	  
Senshu Agri Farm Seasonal Vegetables and Scallop Salad	¥2,200	    
Senshu Agri Farm Seasonal Vegetables with Sea Bream Carpaccio	¥2,300	    

Seafood

Sautéed Scallop	  	¥2,500
Sautéed Squid	  	¥2,500
Sautéed Sea Bream	  	¥2,800
Sautéed Tiger Prawn	  	¥3,000
Sautéed Ezo Abalone	 	¥3,900
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

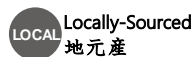
   

Rice from Senshu Agri Farm / Soup

Senshu Garlic Fried Rice	¥1,500	 
Steamed Rice	¥500	    
Miso Soup and Japanese Pickles	¥700	  
Creamy Organic Pumpkin soup with Black Truffle	¥2,200	  

Dessert

Seasonal Fruit, Crepe with Raspberry Sauce, Vanilla Ice Cream	¥1,800	 
Seasonal Fruit Flambé, Chocolate Brownie With Raspberry Sauce, 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 >

