



# FARM TO TABLE

## A LA CARTE MENU



### Appetizer

Senshu Agri Farm Seasonal Vegetables and Fruit Salad	¥1,800
Senshu Agri Farm Seasonal Vegetables with Snow Crab and Scallop	¥2,300
Senshu Agri Farm Seasonal Vegetables with Salmon Carpaccio	¥2,300

### Seafood

Sautéed Hokkaido Scallop		¥2,700
Sautéed Squid		¥2,500
Sautéed Norwegian Salmon		¥2,800
Sautéed Prawn		¥3,000
Sautéed Live 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

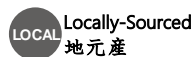
	3 kinds	5 kinds
<b>*Sourced from The Senshu Agri Farm</b>		
Choice of Vegetables	¥1,500	¥1,800

### Rice from Senshu Agri Farm

Senshu Garlic Fried Rice	¥1,500
Steamed Rice	¥500
Miso Soup and Japanese Pickles	¥700

### Dessert

Seasonal Fruit Flambé, Crepe with Mango Sauce	¥1,800
Vanilla Ice Cream	
Seasonal Fruit Flambé, Mango Sauce	¥2,200
Matcha Tiramisu, Vanilla Ice Cream	



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.

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Senshu Agri Farm >

