

FARM TO TABLE

A LA CARTE MENU

Appetizer			Beef Sirloin 🗪	100g	150g	Vegetable 3 kinds	5 kinds
Senshu Vegetables and Grapefruit ¥1,800 Colorful Salad		Japanese F1 Beef	¥6,000	¥9,000	*Sourced from The Senshu Agri Farm Choice of Vegetables ¥1,500	¥1,800	
Senshu Vegetables and Surf Clam \$2,300 Colorful Salad		Black Wagyu Beef	¥8,200	¥12,300	Rice from Senshu Agri Farm		
LOCAL OF V &		V0.000	Premium Olive Beef	¥11,000	¥16,500	Senshu Garlic Fried Rice	¥1,500
Senshu Vegetables Colorful Salad and ¥2 Amberjack with Carpaccio		¥2,600				Steamed Rice	¥500
Seafood			Beef Tenderloin ⊚ ⊗	100g	150g	Miso Soup and Japanese Pickles	¥700
Sautéed Hokkaido Scallop	COCAL CO SS SS	¥2,700	Japanese F1 Beef	¥7,000	¥10,500		
Sautéed Squid		¥2,500	Prime Black Wagyu Beef	¥12,000	¥18,000	Dessert	
Sautéed Amberjack	utéed Amberjack © © ¥2,800		Premium Olive Beef	¥15,000	¥22,500	Fruit Flambé, Crepe and Chocolate Ice Cream	
Sautéed Lobster	LOCAL	¥4,200			V®		¥1,800
Sautéed Live Ezo Abalone		¥3,900				Seasonal Fruit Flambé, Homemade Soufflé Pancake	¥2,500
Sautéed Ise-ebi Lobster **Reservation required 3 days in advance		¥22,000-				with Wagyu Fat Caramel syrup and Chocolate Ice Cream	















