










FARM TO TABLE





















A LA CARTE MENU



Appetizer

Senshu Vegetables and Grapefruit Colorful Salad	¥1,800
 	
Senshu Vegetables and Surf Clam Colorful Salad	¥2,300
  	
Senshu Vegetables Colorful Salad and Amberjack with Carpaccio	¥2,600
 	

Seafood

Sautéed Hokkaido Scallop	   	¥2,700
Sautéed Squid	  	¥2,500
Sautéed Amberjack	   	¥2,800
Sautéed Lobster	  	¥4,200
Sautéed Live Ezo Abalone	 	¥3,900
Sautéed Ise-ebi 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

*Sourced from The Senshu Agri Farm

	3 kinds	5 kinds
Choice of Vegetables	¥1,500	¥1,800

Rice from Senshu Agri Farm

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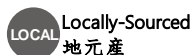
Steamed Rice	¥500
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Miso Soup and Japanese Pickles	¥700
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Dessert

Fruit Flambé, Crepe and Chocolate Ice Cream	¥1,800
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Seasonal Fruit Flambé	¥2,500
Baked Cheesecake with Wagyu Fat	
Caramel Syrup and Chocolate 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.

Scan Here to Know
Senshu Agri Farm

