

APPETIZER

Seafood Platter with Caviar		¥15,500
Osietra Caviar Frappe	30g	¥24,000
	50g	¥40,000
Assorted Appetizers		¥4,000
Shrimp Cocktail	6pec	¥4,500
Marinated Salmon		¥3,600
Steamed Mont Saint-Michel mussels in white wine		¥3,500
Domestically-produced Aged Prosciutto with melon		¥3,600
Foie Gras of the Day chef's special		¥3,600
Small Ozaki beef Croquette		¥1,800

SOUP

Premium French Onion Soup		¥2,400
Extra Cheese		¥ 600
Lobster Bisque		¥3,000
Double Consommé Soup		¥2,200
Minestrone		¥1,500
Cream of Corn Soup		¥1,500



Service charge will be added to your bill.
Please inform us if you have any food allergies or special preferences.

SIDE DISHES

Baked Potato(with Butter, Sour Cream and Bacon)	¥1,400
French Fries	¥1,300
Mashed Potatoes	¥1,600
Grilled Vegetables of the Season	¥2,200
Cream Spinach	¥1,600
Garlic Toast	¥2,000

DESSERT

SATSUKI Dessert Plate	¥1,800
Sherbet (Seasonal Fruits Flavor)	¥1,000
Vanilla Ice Cream	¥1,000
Assorted Ice Cream and Sherbet	¥1,300
Coffee or Tea	¥1,700

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