

STARTERS

Lobster Bisque

lemon-herb oil, salsa, croutons

990

Kabayaki Flatbread

garlic mayonnaise, pickled shallots, truffles

1,320

Snow Crab Cakes

ruby grapefruit, spiced rémoulade

1,760

Tuna Yukke

100% sustainable wild-caught yellow fin, avocado,
sesame dressing, sardinian wafer, kyoto seven-spice blend

1,650

Fresh Vegetable Crudités On Ice

buttermilk ranch dressing

1,320

Chef's Market Crudo

1,300

Shrimp Cocktail

avocado cream, vodka-spiked orange, cocktail sauce

1,430

Sanriku Scallops with Bacon

yuzu vinaigrette

1,760

Grilled Maple Double Bacon Steak

served with our club-crafted m6 sauce

1,210

Muromachi Seafood Platter

shrimp cocktail, market crudo, smoked oyster, tuna tartare

limited available

3,000

for three 8,000 · for four 10,000

SALADS

Buttermilk Ranch “Double Egg” Caesar Salad

900 half · 1,500 full

House Salad

choice of dressing yuzu apple · buttermilk ranch dressing ·

muromachi island dressing · wasabi vinaigrette ·

balsamic vinaigrette

660 half · 1,100 full

add grilled sanriku scallop +770 · two sous vide shrimp +600 ·

toasted sansho pepper deep-fried tofu +220

· grilled chicken breast +600

Muromachi Cobb Salad

chopped shrimp, maple-smoked bacon, smoked chicken,

tomato, japanese rice cracker croutons, avocado, cashew

and tamari soy dressing

1,140 half · 1,900 full

STOVE & GRILL

RANCH

Petite Beef Tenderloin

shiso leaf chimichurri *or* sansho peppercorns,
market vegetables
6,000

Prime Strip Loin Medallion

classic mashed potatoes, garlic confit,
market vegetables
7,000

Chef's Select A5 Wagyu Cut

selected condiments
market price

Snake River Farms American Wagyu Rib Eye Fillet

shallot and mushroom conserve,
truffle butter, market vegetables
9,000

Meatloaf

seasonal succotash, classic mashed potatoes
2,800

SEA

New Zealand Ora King Salmon

cedar-plank baked, grilled greens,
beurre blanc, lemon wedge
3,300

Skillet-Roasted Sanriku Scallops

fennel pollen, bell pepper confit,
almond-spinach salad
3,520

Fresh Catch of the Day

seasonal side, chef-crafted sauce
3,700

FARM

Grilled Lamb Chops

pea purée, market vegetables, tarragon jus
3,300

Broccoli Florets and Soy Plant-based Chicken

quinoa, almond-spinach salad
2,420

American Room Burger

caramelized onions, tomato, lettuce,
brioche bun, pickles
choice of side dish french fries · cajun fries ·
cabbage coleslaw · mixed green salad
1,980

add white cheddar +280 · swiss cheese +280 ·
maple-smoked bacon +440 · avocado +200

Tokushima Awa Odori Chicken

pea purée, market vegetables,
teriyaki maple glaze
3,520

Grilled Pork Chop

market vegetables,
house-made barbecue sauce
4,400



americanroom

All prices include 10% consumption tax.

COURSES

THREE

7,700

I

Buttermilk Ranch Caesar Salad
with cajun shrimp *or* cajun chicken

MAIN

served with today's sides

Pork Chop with House-Made Barbecue Sauce

or
Cedar Plank Ora King Salmon and Scallop

or

Petite Beef Tenderloin +1,500

DESSERT

Bonfire S'more

FOUR

9,950

I

Tuna Yukke

II

Lobster Bisque

MAIN

served with today's sides

Petite Beef Tenderloin

or

New Zealand Ora King Salmon and Scallop

DESSERT

Signature Bourbon Carrot Cake

FIVE

13,700

I

Shrimp Cocktail

II

Muromachi Cobb Salad

III

Snow Crab Cakes

MAIN

served with today's sides

Prime Strip Loin Medallion

or

Local Tilefish

or

Tokushima Awa Odori Chicken

DESSERT

Seasonal Creation