

STARTERS

Lobster Bisque

lemon-herb marinated lobster meat, salsa, croutons

1,100

Kabayaki Flatbread

garlic mayonnaise, pickled shallots, truffles

1,320

Snow Crab Cakes

preserved lemon relish, spiced rémoulade

1,870

Tuna Yukke

100% sustainable wild-caught yellowfin tuna, 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

1,540

Sanriku Scallops with Speck Ham

baby turnip salad, dukkah, yuzu-mustard dressing

1,980

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 availability

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 +880 · two sous vide shrimp +880 ·

toasted sansho pepper deep-fried tofu +220

· grilled chicken breast +660

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

6,600

Prime Strip Loin Medallion

creamed spinach, roasted inka potatoes,
bloody mary butter

7,700

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

9,900

Meatloaf

seasonal succotash, classic mashed potatoes

2,800

SEA

Sesame-Glazed New Zealand Ora King Salmon

lemon butter sauce, lemon wedge,
market vegetables

3,520

Skillet-Roasted Sanriku Scallops

fennel pollen, bell pepper confit,
almond-spinach salad

3,740

Fresh Catch of the Day

kumquat-miso sauce, crushed almonds,
winter root vegetables, mixed greens, lime wedge

3,850

FARM

Grilled Lamb Chops

celery root purée, rosemary jus, fig-mustard relish,
market vegetables

4,400

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 +330 ·
maple-smoked bacon +440 · avocado +200

Stuffed Tottori

Daisen Chicken

pinenut stuffing, chicken jus,
foie gras butter, market vegetables

4,400

Grilled Pork Chop

market vegetables,
housemade barbecue sauce

4,400

COURSES

A TASTE OF THE HOLIDAYS

16,800

Glass of Dom Pérignon Champagne

AMUSE TRIO

**Foie Gras Éclair, Salmon Roll, Shrimp Tartare
with Salmon Roe**

I

Kinka Pork “Carbonnades”

II

Gift Wrapping Soup

MAIN

served with parsnip purée and winter greens

Grape-Fed Strip Loin Medallion

or

Hinai Jidori Roulade

or

Skillet-Seared Flounder

DESSERT

“I Forgot My Favorite Decoration!”

Coffee, Tea

FIVE

14,850

I

Sanriku Scallops with Speck Ham

II

Muromachi Cobb Salad

III

**Snow Crab Cakes
and Lobster Bisque Cappuccino**

MAIN

served with today's sides

Prime Strip Loin Medallion

or

Grilled Flounder with Shaved Truffles

or

**Stuffed Tottori Daisen Chicken
with Shaved Truffles**

or

Grilled Lamb Chops with Shaved Truffles

DESSERT

Seasonal Creation

All prices include 10% consumption tax.