

Lunch & Dinner

11:00 am - 10:00 pm (available until 0:00 am on Fri., Sat. and before public holidays)

GRAND KITCHEN

Small Appetizers

French fried potatoes / truffle & truffle salt	¥1,940
Parma prosciutto aged 18 months / <i>Kujo</i> leek and cubeb pepper	¥2,420
Caprese / Jersey cow milk Mozzarella from Obuse Dairy Farm, tomato, basil	¥2,990
Country-style pâté / pickles, watercress salad	¥2,500
Assorted Appetizers	¥4,000
Oscietra Caviar (25g)	¥19,610

Salads & Soups

Seasonal mixed salad	¥2,060
Caesar salad / prosciutto, romaine lettuce, Parmigiano	¥2,420
Niçoise salad / broiled tuna, soft steamed egg, olives, potato	¥2,420
Clam chowder soup	¥1,940
Minestrone soup	¥1,940
Corn cream soup	¥1,940
Onion gratin soup / cocotte STAUB	¥2,180

Pasta & Pizza alla Napoletana

Spaghetti Pescatora / shrimp, scallop, squid, clam, blue mussel	¥3,150
Penne all'Arrabbiata / tomato sauce, seasonal vegetables	¥2,910
Spaghetti Bolognese / Parmigiano	¥3,150
Pizza Margherita / tomato, basil, Mozzarella, Parmigiano	¥3,030
Pizza Quattro Formaggi / Gorgonzola, Taleggio, Mozzarella, Parmigiano	¥3,270

Plate of Fish & Meat

Grilled Scottish salmon / mushroom ragoût and Béarnaise espuma	¥4,480
Sautéed flounder/ fresh tomato sauce	¥4,680
Grilled <i>Daisen</i> chicken leg / pickled <i>ume</i> and wasabi gravy	¥4,840
Braised Japanese beef top blade in red wine / celeriac purée	¥6,860
Grilled Japanese beef tenderloin / red wine sauce	¥7,510
Grilled Japanese beef short rib (600g) / three kinds of condiment (share style)	¥15,980
Bread or rice	¥610

Recommended Menu



Grilled Scottish salmon



Grilled Japanese beef
short rib (600g)



Braised Japanese beef top
blade in red wine

All prices are in Japanese Yen, inclusive of 10% service charge and consumption tax.

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Light Dishes & Favorites

Clubhouse sandwich / chicken, egg, bacon, tomato, French fried potatoes	¥2,670
Tuna melt sandwich / sweet pickles, Cheddar, French fried potatoes	¥2,180
Curry, steamed rice, small salad * with a choice of beef, chicken, shrimp & scallop	¥3,150
Japanese beef burger / fried egg, Cheddar, bacon, French fried potatoes	¥3,150
Japanese beef short rib steak over rice / teriyaki sauce, miso soup, pickles	¥5,210
Seafood pilaf / château sauce	¥3,150

Vegetable Dishes Selection

* V: Denotes vegan dishes

Vegetable sticks / green vegetable dip (chrysanthemum and cashew nuts)	¥2,180
Spicy vegetable curry, steamed rice, small salad	¥3,150
V: Seasonal vegetables / mustard, lemon and charcoal-salt	¥3,030
V: Seasonal vegetable soup	¥1,700
V: Tomato sauce spaghetti / seasonal vegetables	¥2,910
V: Original plant-based burger / teriyaki sauce, soy milk cheese, fried potatoes	¥2,620

Dessert & Cheese

Crème brûlée / scorched custard cream	¥1,460
Tiramisù / Mascarpone, Marsala wine	¥1,580
Marron Chantilly / chestnut paste, whipped cream	¥1,580
Assorted fruits	¥3,270
Three cheeses selection / dried fruits	¥2,300
Five cheeses selection / dried fruits	¥3,270

Kid's Menu

Corn cream soup	¥1,210
Spaghetti Bolognese / tomato, mushroom, Parmigiano	¥1,820
Japanese beef patty and seasonal vegetables (120g)	¥2,910

Recommended Menu



Japanese beef burger



Seafood pilaf



Japanese beef short rib steak
over rice

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Lunch & Dinner

11:30 am - 2:30 pm / 5:00 pm - 8:00 pm (available until 10:00 pm on Saturdays)



SHIKI SAISAI * For dinner only ¥15,730
Appetizer, sashimi, grilled dish, simmered dish, steamed dish, seasonal rice, soup, Japanese pickles, dessert

Noodles

Buckwheat *soba* noodles (cold or hot) ¥2,670
Wheat flour *udon* noodles (cold or hot) ¥2,670

Rice Dishes

Seasonal rice balls (3 pieces) with miso soup, pickles ¥3,150
Seasonal rice with miso soup, pickles, small dish ¥3,510
Bluefin tuna sashimi over rice with miso soup, pickles ¥7,510

A La Carte

Assorted Appetizers ¥4,840
Assorted pickles ¥1,580
Steamed fish paste ¥1,700
Spicy cod roe ¥2,180
Grilled fish (salt or miso marinated) ¥2,670
Stewed Ohmi beef with sweet soy sauce in cocotte ¥10,290
Assorted sashimi ¥6,300



TENJU (bowl of rice topped with tempura) 7 items ¥7,260 / 9 items ¥9,680



Ohmi beef over rice with miso soup, pickles ¥14,520
Japanese Black beef over rice with miso soup, pickles ¥9,680
Japanese Black beef cutlet sandwich ¥9,680

Recommended Menu



SHIKI SAISAI



Bluefin tuna
sashimi over rice



Japanese Black beef
cutlet sandwich

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Lunch & Dinner

Sushi Kanesaka 11:30 am - 2:00 pm / 5:00 pm - 8:00 pm

Amber Palace 11:30 am - 2:30 pm / 5:00 pm - 8:00 pm



Assorted Nigiri-sushi "ORIBE" (15 pieces served with miso soup)	¥19,360
Assorted Nigiri-sushi "KUTANI" (12 pieces served with miso soup)	¥14,520
Thick rolled sushi	¥6,050



Stir-fried noodle with yellow leeks and bean sprouts	¥3,030
Fried rice	¥3,030
Claypot rice simmered with abalone, truffle and dried scallop	¥5,090
Honey roasted pork (6 pieces)	¥2,670
Steamed chicken with onion sauce (cold)	¥2,670
Assorted appetizer including Hong Kong style roasted pork	¥5,450
Corn soup with crab meat	¥3,150
Hot and sour soup with abalone	¥4,240
Braised seafood, chicken and vegetables with Sichuan chili peppers	¥6,780
Steamed pork dumplings (5 pieces)	¥2,420
Steamed shrimp dumplings (5 pieces)	¥2,420
Deep-fried spring rolls (4 rolls)	¥2,420
Assorted steamed dumplings (5 pieces)	¥3,030
Braised tofu and minced pork with spicy sauce	¥2,790
Sweet and sour pork with black vinegar	¥3,030
Stir-fried shrimps with chili sauce	¥3,030
Stir-fried Japanese beef and vegetables with oyster sauce	¥6,050
Stir-fried abalone with original XO sauce	¥7,630
Braised tofu and vegetables with soy sauce	¥3,030
Ginger flavored seasonal vegetables	¥3,880
Tapioca coconut milk	¥1,580
Almond jelly	¥1,580
Mango pudding	¥1,940

Recommended Menu



Assorted Nigiri-sushi
"ORIBE"



Braised seafood, chicken
and vegetables



Claypot rice with abalone,
truffle and dried scallop

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Lunch & Dinner

11:30 am - 1:30 pm L.O. / 5:30 pm - 6:30 pm L.O.

*Available on operating days of Esterre



Lunch

Starter, main, dessert	¥8,470
*please choose one main dish from below	
Starter, 2 mains, dessert	¥12,100

Starter

Stuffed sweet bell pepper, chorizo and anchovy

Main

Cod, wild fennel and fresh ginger

Free-range black chicken from Aichi, sweet corn, verbena and mountain herbs

Dessert

Chocolate from Alain Ducasse Manufacture in Tokyo

Dinner

Starter, main, dessert	¥18,150
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Starter

Lightly smoked mackerel from Miyagi, fermented mushrooms

Main

Wagyu beef, aubergine and perilla

Dessert

Chocolate from Alain Ducasse Manufacture in Tokyo

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