## All-Day Dining GRAND KITCHEN

| Small Appetizers | French fried potatoes / truffle \& truffle salt | $¥ 2,000$ |
| :--- | :--- | ---: |
|  | Spanish serrano ham aged 12 months / Kujo leek and cubeb pepper | $¥ 2,500$ |
|  | Caprese / Mozzarella, tomato, basil | $¥ 3,000$ |
|  | Country-style pâté / pickles | $¥ 2,600$ |
|  | Assorted appetizers | $¥ 3,800$ |
|  | Oscietra caviar (25g) | $¥ 20,000$ |
|  |  |  |
| Salads \& Soups | Seasonal mixed salad | $¥ 2,100$ |
|  | Caesar salad / Spanish serrano ham, romaine lettuce, Parmigiano | $¥ 2,700$ |
|  | Niçoise salad / broiled tuna, soft steamed egg, olives, potato | $¥ 2,700$ |
|  | Clam chowder soup | $¥ 1,900$ |
|  | Minestrone soup | $¥ 1,900$ |
|  | Corn cream soup | $¥ 1,900$ |
|  | Onion gratin soup / cocotte STAUB | $¥ 2,200$ |
|  |  |  |
|  |  |  |
|  |  |  |
| Pasta, Risotto of the day | $¥ 3,400$ |  |
| \& Pizza | Spaghetti Pescatora / shrimp, scallop, squid, clam, blue mussel | $¥ 3,400$ |
|  | Spaghetti Bolognese / Parmigiano | $¥ 3,100$ |
|  | Penne all'Arrabbiata / tomato sauce, seasonal vegetables | $¥ 3,200$ |
|  | Pizza Margherita / tomato, basil, Mozzarella, Parmigiano | $¥ 3,600$ |
|  | Pizza Quattro Formaggi / Gorgonzola, Taleggio, Mozzarella, Parmigiano |  |
|  |  | $¥ 4,600$ |
|  | Fish of the day | $¥ 5,200$ |
|  | Chicken of the day | $¥ 5,600$ |
| Fish \& | Pork of the day | $¥ 7,100$ |
| Meat Dishes | Beef of the day | $¥ 16,000$ |
|  | Grilled Japanese beef short rib (600g) | $¥ 800$ |
|  | / three kinds of condiments (available to share) |  |



Assorted appetizers


Oscietra caviar (25g)


Grilled Japanese beef short rib ( 600 g )

## All-Day Dining GRAND KITCHEN

## Light Dishes \& Favorites

## Vegan Dishes

*does not use meat, seafood, eggs, dairy products nor honey.

Vegetable sticks / green vegetable dip (chrysanthemum and cashew nuts)

| Clubhouse sandwich / chicken, egg, bacon, tomato, French fried potatoes | $¥ 3,000$ |
| :--- | :--- |
| Tuna melt sandwich / sweet pickles, Cheddar, French fried potatoes | $¥ 2,300$ |
| Curry, steamed rice, small salad | $¥ 3,400$ |
| *with a choice of beef, chicken or shrimp \& scallop |  |
| Japanese beef burger / fried egg, Cheddar, bacon, French fried potatoes | $¥ 3,700$ |
| Japanese beef short rib steak over rice / teriyaki sauce, miso soup, pickles | $¥ 5,200$ |
| Seafood pilaf / château sauce | $¥ 3,600$ | $¥ 2,400$

Spicy vegetable curry, steamed rice, small salad $¥ 3,200$
Steamed seasonal vegetables / mustard, lemon and charcoal-salt $\quad ¥ 2,900$
Seasonal vegetable soup $¥ 1,700$
Spaghetti with tomato sauce / seasonal vegetables $¥ 3,100$
Original plant-based burger / $¥ 2,900$
Teriyaki sauce, soy milk cheese, fried potatoes

Desserts \& Cheese $\quad$| Selection of three ice creams \& sorbets from the below |
| :---: |
| Ice cream: vanilla, strawberry, chocolate |
| Sorbet: mango, yuzu, raspberry |

Crème brûlée / scorched custard cream $¥ 1,500$
Tiramisù / Mascarpone, Marsala wine $¥ 1,700$
Marron Chantilly / chestnut paste, whipped cream $¥ 1,600$
Assorted fruits $¥ 3,800$
Assortment of three cheeses / dried fruits $¥ 2,200$
Assortment of five cheeses / dried fruits $¥ 3,400$

Corn cream soup $¥ 1,200$
Spaghetti Bolognese / tomato, mushroom, Parmigiano $¥ 1,800$
Japanese beef patty and seasonal vegetables (120g) $¥ 2,800$


## Japanese Restaurant WADAKURA

Kaiseki -SHIKI SAISAI- *Available for dinner only$¥ 15,000$Appetizer, sashimi, grilled dish, simmered dish, steamed dish, seasonal rice, soup, pickles, dessert
Noodles Buckwheat soba noodles (cold or hot) ..... $¥ 2,500$
Wheat flour udon noodles (cold or hot) ..... $¥ 2,500$
Nabeyaki udon noodles ..... $¥ 5,000$
Rice Dishes Seasonal rice balls (3 pieces) with miso soup, pickles, side dish ..... $¥ 3,100$
Seasonal rice with miso soup, pickles, side dish ..... ¥2,900
Bluefin tuna sashimi over rice with miso soup, pickles ..... $¥ 7,000$
A La Carte Assorted appetizers ..... $¥ 4,600$
Japanese-style rolled omelet ..... $¥ 2,400$
Soup with seasonal dumpling ..... $¥ 3,300$
Deep-fried chicken ..... $¥ 2,900$
Japanese beef croquette ..... $¥ 3,300$
Grilled fish (miso-marinated) ..... $¥ 2,400$
Stewed Ohmi beef with sweet soy sauce in cocotte ..... $¥ 9,400$
Assorted sashimi ..... $¥ 5,800$

## Tempura TATSUMI

Tenju (bowl of rice topped with tempura)
7 items $¥ 6,800 / 9$ items $¥ 8,900$

## Teppanyaki GO

| Choice grilled branded beef over rice with miso soup, pickles | $¥ 13,700$ |
| :--- | ---: |
| Grilled Wagyu over rice with miso soup, pickles | $¥ 9,000$ |
| Grilled Wagyu filet cutlet sandwich | $¥ 9,000$ |



Assorted sashimi


Bluefin tuna sashimi over rice


Grilled Wagyu filet cutlet sandwich

## Sushi SUSHI KANESAKA

Assorted Nigiri-sushi "KIWAMI" (15 pieces served with miso soup, side dish) ..... ¥22,000
Assorted Nigiri-sushi "ORIBE" (15 pieces served with miso soup) ..... ¥17,600
Assorted Nigiri-sushi "KUTANI" (12 pieces served with miso soup) ..... ¥13,200
Thick rolled sushi ..... $¥ 5,500$
Chinese Restaurant AMBER PALACE
Stir-fried noodles with yellow leeks and bean sprouts ..... $¥ 2,600$
Mixed fried rice ..... $¥ 2,900$
Claypot rice simmered with abalone, truffle and dried scallop ..... $¥ 5,700$
Honey roasted pork (6 pieces) ..... $¥ 2,200$
Steamed chicken with onion sauce (cold) ..... $¥ 2,600$
Assorted appetizers including Hong Kong style roasted pork ..... $¥ 5,000$
Corn soup with crab meat ..... $¥ 2,200$
Hot and sour soup with abalone ..... $¥ 3,600$
Braised seafood, chicken and vegetables with Sichuan chili peppers ..... $¥ 6,200$
Steamed pork dumplings (5 pieces) ..... $¥ 2,200$
Steamed shrimp dumplings (5 pieces) ..... $¥ 2,200$
Deep-fried spring rolls (4 rolls) ..... $¥ 2,200$
Assorted steamed dumplings (5 pieces) ..... $¥ 2,800$
Braised tofu and minced pork with spicy sauce ..... $¥ 2,600$
Sweet and sour pork with black vinegar ..... $¥ 2,900$
Stir-fried shrimps with chili sauce ..... $¥ 3,600$
Stir-fried Japanese beef and vegetables with oyster sauce ..... $¥ 6,400$
Stir-fried abalone with original XO sauce ..... $¥ 7,100$
Braised tofu and vegetables with soy sauce ..... $¥ 3,200$
Ginger flavored seasonal vegetables ..... $¥ 3,200$
Tapioca coconut milk ..... $¥ 1,400$
Almond jelly ..... $¥ 1,400$
Mango pudding ..... $¥ 1,700$


Assorted Nigiri-sushi "KIWAMI"


Claypot rice simmered with abalone, truffle and dried scallop


Braised seafood, chicken and vegetables

