

the tavern

GRILL & LOUNGE

a la carte



- "S" ▪ nicoise salad, seared akami tuna, green beans, grilled potatoes, black olives, quail eggs, white anchovies, hazelnut dressing, caviar 2,640
 - "S" ▪ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovies 2,310
 - "V" ▪ green garden salad, grilled seasonal vegetables, white balsamic dressing 1,980
 - yuzu marinated salmon, caviar, avocado, yuzu kosho pepper, mascarpone cream, micro leaves 2,640
 - today's daily soup 1,980
 - "S" ▪ signature lobster bisque, poached lobster, rouille sauce 2,420
 - cured ham, marinated mushrooms, parmesan cheese, wild rocket, walnut oil 1,980
 - open face steak sandwich, japanese beef, mustard mayonnaise, parmesan cheese, rocket, tomato, beetroot, onion relish, sour dough bread, french fries 3,410
- "V" vegetarian
"S" signature dish

lunch set



- 3 course 4,290**
(appetizer, fish or meat, dessert)
- 4 course 5,390**
(appetizer, soup, fish or meat, dessert)
- 5 course 6,930**
(appetizer, soup, fish, meat, dessert)
- appetizer**
beetroot marinated sea bream, purple potato salad, yuzu sour cream, black sesame tuile
- soup**
today's soup
- fish**
crispy baked red bream, squid ink couscous, vermouth butter sauce
- meat**
grilled australian lamb chop, roasted lotus root, balsamic lamb Jus
- OR**
grilled kyoto tanba kurodori chicken, apple and red cabbage braised, dried fruit chutney, cider sauce

main dish upgrade

- grilled snow aged japanese beef tenderloin OR sirloin, 120g **+4,400**
- OR**
- grilled japanese beef sirloin, 120g **+2,200**

dessert

- fig tart, organic honey ice cream, fig vincotto sauce
- OR**
- japanese chestnut compote, mont blanc cream puff, apricot sauce

from the grill



- "S" ▪ snow aged japanese beef tenderloin, 160g / 240g 8,800 / 13,200
- "S" ▪ snow aged japanese beef sirloin, 160g / 240g 7,260 / 10,780
- snow aged niigata pork, 160g / 240g 2,640 / 3,850
- iwate duck breast 300g 4,180
- yamanashi spring chicken (half), mustard marinated 3,630
- today's market fish 3,190
- hokkaido autumn salmon 3,190
- sea scallop (4 pieces) 3,850

side dishes



- "S" ▪ snow aged garlic mashed potato 1,100
- butter roasted pumpkin and sweet potato
- sauteed japanese mushrooms, truffle butter
- spinach gratin
- thick french fries, smoked salt

to greater ensure the quality of your dining experience, please let us know if you have any food allergies or special food requests we can cater for.
the prices listed (tax included) are subject to a 15% service charge.