

the tavern

GRILL & LOUNGE

appetizers

salads

- "S" ■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovies 2,310
- "V" ■ apple and endive salad, chevre cheese bread, roasted pine nuts, black pepper 2,420
- "V" ■ ishikawa noto red clay organic vegetable salad, tomato hummus, organic tofu dipping sauce 2,860
- "S" ■ nicoise salad, seared akami tuna, green beans, grilled potatoes, black olives, quail eggs, white anchovies, hazelnut dressing, caviar 2,640
- "V" ■ green garden salad, grilled seasonal vegetables, white balsamic dressing 1,980

seafood

- "S" ■ angel prawn cocktail, baba ghanoush, aurora sauce, lemon 3,960
- yuzu marinated salmon, caviar, avocado, yuzu kosho pepper, mascarpone cream, micro leaves 2,640
- baked shellfish tsubugai whelk, herb butter, garlic toast 3,080

charcuterie

- iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sourdough bread 4,180
- grilled homemade sausage, tasmanian mustard 1,980
- cured ham, marinated mushrooms, parmesan cheese, wild rocket, walnut oil 1,980

soups

- "S" ■ signature lobster bisque, poached lobster, rouille sause 2,420
- today's daily soup 1,980

from the grill

signature snow aged meat

try our unique snow aged meat, hand selected by our chef with the cuts below chosen exclusively for 'the tavern'

- "S" ■ japanese beef chateaubriand, 320g (for two) 18,700
- "S" ■ japanese beef t-bone, 480g / 750g 18,480 / 26,400
- japanese beef tenderloin, 160g / 240g 8,800 / 13,200
- japanese beef sirloin, 160g / 240g 7,260 / 10,780
- niigata pork loin, 160g / 240g 2,640 / 3,850
- assorted mixed grill 9,900
japanese beef tenderloin 80g,
japanese beef sirloin 80g, niigata pork loin 100g

other meats

- japanese beef sirloin 160g / 240g 5,280 / 7,920
- hokkaido veal loin with bone 300g 9,350
- iwate duck breast 300g 4,180
- yamanashi spring chicken (half), mustard marinated 3,630

seafood & fish

try our fresh seafood perfectly grilled served with herb butter

- today's market fish 3,190
- hokkaido autumn salmon 3,190
- sea scallop (4 pieces) 3,850
- seafood brochette, shrimp, scallop, seasonal fish, abalone 6,490
- lobster (half) 4,180

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

sauces

- natural beef jus
- bernaïse sauce
- mustard selection
- salsa verde
- horseradish
- "S" ■ snow aged soy sauce, garlic oil, sudachi juice

"V" vegetarian
"S" signature dish

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.

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organic grill set menu

noto red clay organic vegetable salad,
organic tofu vegan dipping sauce, tomato hummus, micro leaves

organic cage free egg carbonara,
homemade bacon, parmesan cheese

today's grilled seasonal fish, fresh herbs consomme soup,
organic rice and aosa seaweed baked risotto galette,
olive oil powder

grilled japanese duck breast, bio organic red wine sauce,
homemade dried fruit chutney, roasted carrot, puree,
cumin scented

chocolate souffle, pear chiboust, white wine pear compote,
pistachio cream, organic honey ice cream

4 courses (excluding carbonara) **13,200**
5 courses **15,400**

signature set menu

yuzu marinated salmon, caviar, avocado
yuzu kosho pepper, mascarpone cream, micro leaves

iberico ham, marinated mushrooms, parmesan cheese,
wild rocket, walnut oil

signature lobster bisque, poached lobster, sauce rouille

grilled sea scallop, japanese pear ravigot sauce, herb salad

grilled japanese sirloin, roasted sweet potato, truffle butter

OR

today's grilled seasonal fish, shiso salsa verde, citrus sudachi

OR

upgrade option signature snow aged beef

japanese beef tenderloin **OR** sirloin, 120g

+4,620

apple mousse, apple compote, puff pastry, rosehip sauce, calvados ice cream

4 courses (excluding iberico ham & bisque) **13,200**
5 courses (excluding potted iberico ham) **15,400**
6 courses **17,600**

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