

the tavern

GRILL & LOUNGE

appetizers



salads

- "S" ▪ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley 2,310
- "V" ▪ fresh tomato, burrata, basil oil, olive powder, micro herbs, spanish onion and watercress salad 2,200
- "V" ▪ truffle green garden salad, marinated seasonal vegetables, black truffle dressing 3,300
- "S" ▪ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile 2,640
- "V" ▪ mixed salad, micro greens, green beans, yuzu kosho pepper and green mustard dressing 2,420

seafood

- "S" ▪ jumbo prawn salad, aioli, russian dressing, lemon 3,960
- citrus marinated salmon, caviar, avocado, wasabi, mascarpone cream, micro leaves, baby radish, lemon oil 2,640
- grilled octopus, red bell pepper puree, herb ricotta cheese, sour dough croutons 3,080

charcuterie

- iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sourdough bread 4,180
- potted foie gras, sauternes wine jelly, melba toast 3,300
- cured ham, green beans, parmesan cheese, wild rocket, walnut oil 1,980

soups

- "S" ▪ signature lobster bisque, poached lobster, sauce rouille 2,420
- "V" ▪ roasted tomato soup, micro basil, tomato & gruyere danish 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 F1, 320g (for two) 18,700
- "S" ▪ japanese beef t-bone F1, 480g / 750g 18,480 / 26,400
- japanese beef tenderloin F1, 160g / 240g 8,800 / 13,200
- japanese beef sirloin F1, 160g / 240g 7,260 / 10,780
- niigata pork loin, 160g / 240g 2,640 / 3,850
- assorted mixed grill 9,900
japanese beef tenderloin F1 80g,
japanese beef sirloin F1 80g, niigata pork loin 100g

other meats

- japanese beef sirloin F1 160g / 240g 5,280 / 7,920
- iwate duck breast (for two) 4,180
- yamanashi spring chicken (half), mustard marinated 3,630
- australian lamb cutlets 3 pieces 4,620
- australian beef t-bone 400g 7,150

seafood & fish



try our fresh seafood perfectly grilled
served with herb butter,
select your sauce from the below sauces

- today's market fish 3,190
- shizuoka salmon trout 200g 3,190
- sea scallop (4 piece) 3,850
- jumbo king prawn (1 piece) 6,490
- lobster (half) 4,180

side dishes



- "S" ▪ snow aged garlic mashed potatoes 1,100
- braised broccoli and brussels sprouts
- roasted swiss brown mushrooms
- sauteed asparagus
- thick french fries

sauces



- natural beef jus
- bearnaise 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 restrictions.
the prices listed (tax included) are subject to a 15% service charge.

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provence grill set menu



ratatouille tartlet

grilled tuna, basil infused goats cheese cream,
pickled provence vegetables, marinated olives

warm salad with razor clams and scallops,
saffron-flavored clam stock foam, micro leaves

today's fresh fish in bouillabaisse sauce,
steamed fennel, roasted tomato, mixed herbs

grilled lamb chop with mint,
braised shank, zucchini cannelloni, garlic tuile

mascarpone mousse, apple confiture,
lavender, honey ice cream, yogurt sauce

5 courses (excluding warm salad)

13,200

6 courses

15,400

signature set menu



nicoise salad, seared akami tuna, green beans, confit potato,
black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile

potted foie gras, sauternes wine jelly, melba toast

signature lobster bisque, poached lobster, sauce rouille

grilled sea scallop, watercress puree, butter braised baby turnip

japanese sirloin FI, 140g, roasted herb potatoes, butter carrots, rocket salad

OR

jumbo king prawn, gremolata crust, micro herb salad, lemon

OR

upgrade option signature snow aged beef

snow aged japanese beef tenderloin FI, 120g

OR

snow aged japanese beef sirloin FI, 120g
served with snow aged garlic mashed potato +4,620

bombe alaska, seasonal ice cream

4 courses (excluding potted foie gras & bisque) **13,200**

5 courses (excluding potted foie gras) **15,400**

6 courses **17,600**

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