

the tavern

GRILL & LOUNGE

a la carte



- "S" ▪ nicoise salad, seared akami tuna, green beans, grilled potatoes, black olives, quail eggs, white anchovy, caviar, hazelnut dressing 2,640
 - "S" ▪ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy 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, sauce rouille 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**
seared autumn mackerel, black olive tapenade, eggplant tartar, pickled myoga
- soup**
today's soup
- fish**
grilled hokkaido autumn salmon, japanese pear and fennel salad, organic carrot puree, citrus sudachi foam
- meat**
grilled kobe pork loin, water bamboo, sweet potato, sauteed japanese mushrooms
OR
grilled iwate duck breast, pumpkin, dried fruit chutney, red wine sauce
OR
- main dish upgrade**
grilled snow aged japanese beef tenderloin OR sirloin, 120g **+4,400**
OR
grilled japanese beef sirloin, 120g **+2,200**
- dessert**
unbaked cheese cake, kyoho grape, rice flour crumble, grape sauce, lime jelly
OR
pear puff pastry, caramel sauce, pistachio anglaise, tonka bean ice cream

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
- roasted pumpkin and sweet potato
- baked mushroom papillote, truffle butter
- sauteed swiss chard
- 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.