

# the tavern

## GRILL & LOUNGE

### appetizers

#### salads

- "S" ▪ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy 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 potato, black olives, quail eggs, white anchovy, cavier, hazelnut dressing 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, wasabi, 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, sauce rouille 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, octopus 6,490
- lobster (half) 4,180

### side dishes

- "S" ▪ snow aged garlic mashed potatoes 1,100
- roasted pumpkin and sweet potato
- baked mushroom papillote, truffle butter
- sauteed swiss chard
- 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.

# the tavern

GRILL & LOUNGE

## 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, wasabi, mascarpone cream, micro leaves

\*\*\*

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

\*\*\*

signature lobster bisque, poached lobster, sauce rouille

\*\*\*

grilled sea scallop, japanise 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  
snow aged japanese beef tenderloin, 120g

OR

snow aged japanese beef 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**

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.