

the tavern

the tavern cuisine features european classics, using different cooking methods
and blending authenticity, tradition and innovation.

Est. 2014

SNACKS

lemon marinated olives & spicy nuts (V)	1,430
crudités & herbs yogurt dip (V)	2,200
truffle fries, truffle mayo (V)	1,650
charcuterie board, pickles, mustard, garlic bread	4,180
fried chicken karaage, wasabi mayo	1,650
two tavern cheese sliders	1,760
japanese artisan cheese plate	
1 cheese 60 gr.	1,980
3 cheeses 90 gr.	2,640
5 cheeses 150 gr.	3,960

APPETIZERS

caesar salad	1,155 / 2,310
romaine, bacon, parmesan, croutons, anchovy dressing	
panzanella salad (V)	1,155 / 2,310
tomato, bell pepper, onion, capers, olives, croutons, basil	
top it of with	
grilled tiger prawns (4 pcs)	+1,980
grilled hokaido scallops (each)	+790
grilled chicken breast (120 gr.)	+1,320
hokkaido scallop crudo	3,300
clam, radish, lentils, hazelnut, lemon dressing	
shrimp cocktail	3,740
avocado, grapefruit, shredded lettuce	
japanese tuna tartare	1,540 / 3,080
citrus, parsley, pine nuts, rocket, lime, sour dough cracker	
“pistou” soup	990 / 1,980
provençale vegetable soup, bean, bacon, tomato, macaroni, basil, almond	
seasonal market vegetable soup (V)	890 / 1,780
garlic bread	

CHEF CHOICE

signature set menus	course / + wine pairing
4 course (excluding scallop crudo)	12,400 / 19,000
5 course	15,400 / 23,100
shrimp cocktail	
avocado, grapefruit, shredded lettuce	

japanese tuna tartare	
citrus, parsley, pine nuts, rocket, lime, sour dough cracker	

hokkaido scallops crudo	
clam, radish, lentils, hazelnut, lemon dressing	

pepper steak	
(upgrade to snow aged beef 120gr. + 4,620)	
OR	
lemon aioli fujisan salmon	
cucumber, bell pepper - parsley spicy tabbouleh	

crème brûlée	
mixberry sorbet	

MAINS

mushroom carnaroli risotto (V)	1,210 / 2,420
mascarpone, rocket, parmesan	
lemon aioli fujisan salmon	2,860
cucumber, bell pepper - parsley spicy tabbouleh	
kagoshima tiger prawn's rigatoni	3,080
seafood cream sauce, sea urchin, zucchini, fresh herbs	
australian lamb chops (2 pcs)	5,280
smoky eggplant mash, black olives sauce, herbs salad	
pepper steak (180 gr.)	6,160
hokkaido beef tenderloin, black pepper, cognac sauce, mashed potato	
grill corner	
catch of the day (150 gr.)	3,080
sauce vierge, lemon	
japanese pork chop (300 gr.)	3,520
mustard - honey cream sauce	
deboned & lemon marinated shingen chicken (220 gr.)	3,300
chicken jus	
signature snow aged beef sirloin (150 gr. / 220 gr.)	7,260 / 10,780
café de paris butter	
hokkaido beef châteaubriand (400 gr. for two)	13,090
sauce béarnaise	

SIDES

mashed potato (V)	each 1,100
baked ratatouille (V)	
grilled broccolis parmesan, capers, pine nuts (V)	
sautéed carrot, yellow beet, lettuce, cumin, parsley (V)	
green beans, bacon, chive, crouton	
mix green leaves (V)	

SWEETS

montblanc	each 1,540
raspberry sorbet	
chocolate mousse	
honey ice cream, salty caramel sauce	
pear & pecan nut crumble	
mandarin sorbet	
floating island	
vanilla cream sauce, toasted almond	
crème brûlée	
mixberry sorbet	
home made ice cream & sorbet	per scoop 550

(V) vegetarian
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 15% service charge.
@thetaverntokyo