Lunch & Dinner <sup>1</sup>

# All-Day Dining GRAND KITCHEN

Small Appetizers	French fried potatoes / truffle & truffle salt	¥2,100
	Spanish serrano ham aged 12 months / Kujo green onion and cubeb pepper	¥2,700
	Caprese / Mozzarella, tomato, basil	¥3,000
	Country-style pâté / pickles	¥2,600
	Assorted appetizers	¥3,800
	Oscietra caviar (25g)	¥20,000
Salads & Soups	Seasonal mixed salad	¥2,100
	Caesar salad / Spanish serrano ham, romaine lettuce, Parmigiano	¥2,700
	Niçoise salad / broiled tuna, soft steamed egg, olives, potato	¥2,700
	Clam chowder soup	¥1,900
	Minestrone soup	¥1,900
	Corn cream soup	¥1,900
	Onion gratin soup / cocotte STAUB	¥2,200
Pasta, Risotto	Risotto of the day	¥ <b>3,</b> 000
& Pizza	Spaghetti Pescatora / shrimp, scallop, squid, clam, blue mussel	¥3,400
	Spaghetti Bolognese / Parmigiano	¥3,400
	Penne all'Arrabbiata / tomato sauce, seasonal vegetables	¥3,100
	Pizza Margherita / tomato, basil, Mozzarella, Parmigiano	¥3,200
	Pizza Quattro Formaggi / Gorgonzola, Taleggio, Mozzarella, Parmigiano	¥ <b>3,</b> 600
Fish &	Fish of the day $\blacklozenge$	¥4,900
Meat Dishes	Chicken of the day $\blacklozenge$	¥5,200
	Pork of the day $\blacklozenge$	¥5,600
	Beef of the day $\blacklozenge$	¥7,200
	Grilled Japanese beef short rib (600g) / three kinds of condiments (available to share)	¥16,000
	Bread or rice	¥800



Assorted appetizers

Oscietra caviar (25g)

Grilled Japanese beef short rib (600g)

# All-Day Dining GRAND KITCHEN

Light Dishes & Favorites	Clubhouse sandwich / chicken, egg, bacon, tomato, French fried potatoes	¥3,000
	Tuna melt sandwich / sweet pickles, Cheddar, French fried potatoes Curry, steamed rice, small salad *with a choice of beef, chicken or shrimp & scallop	¥2,300 ¥3,400
	Japanese beef burger / fried egg, Cheddar, bacon, French fried potatoes	¥3,700
	Japanese beef short rib steak over rice / teriyaki sauce, miso soup, pickles	¥5,200
	Seafood pilaf / château sauce	¥3,600
Vegan Dishes	Vegetable sticks / green vegetable dip (chrysanthemum and cashew nuts)	¥2,400
*does not use meat,	Spicy vegetable curry, steamed rice, small salad	¥3,200
seafood, eggs nor honey.	Steamed seasonal vegetables / mustard, lemon and charcoal-salt	¥2,900
	Seasonal vegetable soup	¥1,700
	Spaghetti with tomato sauce / seasonal vegetables	¥3,100
	Veriginal plant-based burger / Teriyaki sauce, soy milk cheese, fried potatoes	¥3,100
	🕊 Yellow pea pasta all'Arrabbiata	¥3,100
	🕊 Plant-based spaghetti Bolognese	¥3,100
	Made with 100% plant-based products. Not only low in calories but also sustainable menus that have less impact on the environment.	
Desserts & Cheese	Selection of three ice creams & sorbets from the below Ice cream: vanilla, strawberry, chocolate Sorbet: mango, yuzu, raspberry	¥1,500
	Crème brûlée / scorched custard cream	¥1,500
	Tiramisù / Mascarpone, Marsala wine	¥1,700
	Marron Chantilly / chestnut paste, whipped cream	¥1,600
	Assorted fruits	¥3,800
	Assortment of three cheeses / dried fruits	¥2,200
	Assortment of five cheeses / dried fruits	¥3,400
Kids' Menu	Corn cream soup	¥1,200
	Spaghetti Bolognese / tomato, mushroom, Parmigiano	¥1,800
	Japanese beef patty and seasonal vegetables (120g)	¥2,800



Beef curry

Japanese beef burger

Assorted fruits

# Japanese Restaurant WADAKURA

Kaiseki -SHIKI SAISAI- *Available for dinner only Appetizer, sashimi, grilled dish, simmered dish, steamed dish, seasonal rice, soup, pickles, dessert		¥15,000
Noodles	Buckwheat soba noodles (cold or hot)	¥2,500
	Wheat flour udon noodles (cold or hot)	¥2,500
	Nabeyaki udon noodles	¥5,000
<b>Rice Dishes</b>	Seasonal rice balls (3 pieces) with miso soup, pickles, side dish	¥3,100
	Seasonal rice with miso soup, pickles, side dish	¥2,900
	Bluefin tuna sashimi over rice with miso soup, pickles	¥7,000
A La Carte	Japanese-style rolled omelet	¥2,400
	Soup with seasonal dumpling	¥3,300
	Deep-fried chicken	¥2,900
	Japanese beef croquette	¥3,300
	Grilled fish (miso-marinated)	¥2,400
	Stewed Ohmi beef with sweet soy sauce in cocotte	¥12,500
	Assorted sashimi	¥5,800

#### Tempura TATSUMI

Tenju (bowl of rice topped with tempura)

7 tempura items ¥7,000 9 tempura items ¥9,000

# Teppanyaki GO

Choice grilled branded beef over rice with miso soup, pickles	¥14,000
Grilled Wagyu over rice with miso soup, pickles	¥9,000
Grilled Wagyu filet cutlet sandwich	¥9,000



Assorted sashimi

Bluefin tuna sashimi over rice

Grilled Wagyu filet cutlet sandwich

I male & Dianan	Sushi Kanesaka	11:30 am - 2:00 pm / 5:00 pm - 9:00 pm
Lunch & Dinner	Amber Palace	11:30 am - 2:30 pm / 5:30 pm - 10:00 pm

## Sushi SUSHI KANESAKA

Assorted Nigiri-sushi "KIWAMI" (15 pieces served with miso soup, side dish)	¥22,000
Assorted Nigiri-sushi "ORIBE" (15 pieces served with miso soup)	¥17,600
Assorted Nigiri-sushi "KUTANI" (12 pieces served with miso soup)	¥13,200
Thick rolled sushi	¥5,500

#### Chinese Restaurant AMBER PALACE

Stir-fried noodles with yellow leeks and bean sprouts	¥2,700
Mixed fried rice	¥3,000
Claypot rice simmered with abalone, truffle and dried scallop	¥5,700
Honey roasted pork (6 pieces)	¥2,600
Steamed chicken with onion sauce (cold)	¥2,600
Assorted appetizers including Hong Kong-style roasted pork	¥5,900
Corn soup with crab meat	¥2,600
Hot and sour soup with abalone	¥3,600
Braised seafood, chicken and vegetables with Sichuan chili peppers, fried rice, pickles	¥6,200
Steamed pork dumplings (5 pieces) 🔶 / Steamed shrimp dumplings (5 pieces) 🔶	¥2,400 each
Deep-fried shrimp spring rolls (4 rolls) 🔶	¥2,400
Assorted steamed dumplings (5 pieces) 🔶	¥2,900
Braised tofu and minced pork with spicy sauce	¥3,300
Sweet and sour pork with black vinegar	¥3,300
Stir-fried shrimps with chili sauce	¥3,900
Stir-fried Japanese beef and vegetables with oyster sauce	¥6,900
Tapioca coconut milk	¥1,400
Almond jelly	¥1,400
Mango pudding	¥1,700
Vegetable Dish SelectionBraised tofu and vegetables with soy sauce	¥3,300
Ginger-flavored seasonal vegetables	¥3,300
Deep-fried vegetable spring rolls (4 rolls) 🔶	¥2,400
Vegetable thick sauce over steamed rice	¥3,900

•···Dim sum dishes are limited in availability.



Assorted Nigiri-sushi "KIWAMI"

Claypot rice simmered with abalone, truffle and dried scallop

Braised seafood, chicken and vegetables