



CHEF'S RECOMMENDED A5 WAGYU SET COURSE

ENTRÉE TRILOGY

MARINATED SHINSHU SALMON,
BEETROOT CREAM, HERB SALAD, NAGANO APPLE CONDIMENT

SAUTÉED HOKKAIDO SEA SCALLOPS,
SPICY HARISSA, MANGO CHUTNEY, BLACK GINGER POWDER

JAPANESE A5 BLACK WAGYU CARPACCIO,
CONSOMME JELLY, BUFFALO MOZZARELLA, BROWN MUSHROOM SALAD, BALSAMICO, CHIVES

.

YOUR CHOICE OF PASTA

LOBSTER PAPPARDELLE,
LOBSTER, SPICY TOMATO, SMOKED PAPRIKA, ROASTED PAPRIKA, PARSLEY

CHESTNUT RAVIOLI,
RED WINE BRAISED WAGYU BEEF CHEEK, MUSHROOM, HERB BUTTER

.

MAIN - YOUR CHOICE OF A5 WAGYU

JAPANESE A5 BLACK WAGYU STEAK - SUPERLATIVE MARBLING BMI 11-12
CREAMY BRUSSELS SPROUTS, BLACK GARLIC, GREEN PEPPER MUSTARD, WAGYU BEEF JUS

SIRLOIN 160G ¥14,400

FILET 160G ¥18,800

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INTERMEZZO

HAKUBA SLING

.

DESSERT

TIRAMISU,
CHOCOLATE GELATO

EXCLUDES 10% CONSUMPTION TAX

PLEASE NO SPLIT BILLS



CHARGRILL SET COURSE

ENTRÉE TRILOGY

MARINATED SHINSHU SALMON,
BEETROOT CREAM, HERB SALAD, NAGANO APPLE CONDIMENT

SAUTÉED HOKKAIDO SEA SCALLOPS,
SPICY HARISSA, MANGO CHUTNEY, BLACK GINGER POWDER

JAPANESE A5 BLACK WAGYU CARPACCIO
CONSOMME JELLY, BUFFALO MOZZARELLA, BROWN MUSHROOM SALAD, BALSAMICO, CHIVES

.

YOUR CHOICE OF PASTA

LOBSTER PAPPARDELLE,
LOBSTER, SPICY TOMATO, SMOKED PAPRIKA, ROASTED PAPRIKA, PARSLEY

CHESTNUT RAVIOLI,
RED WINE BRAISED WAGYU BEEF CHEEK, MUSHROOM, HERB BUTTER

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YOUR CHOICE FROM THE CHARCOAL GRILL

OMACHI BLACK PORK,
ROASTED CARROT, BAKED NAGANO APPLE, APRICOT GINGER JAM, SHERRY VINAIGRETTE SAUCE

SHINSHU VENISON,
ROASTED PARSNIP, GARLIC PUREE, ROSEMARY BUTTER, FOREST BERRY SAUCE

OMACHI WILD DUCK,
BAKED RISOTTO GORGONZOLA, GLAZED BEETROOT, PORT WINE SAUCE

LAMB CUTLET,
MINT SALSA VERDE, GOAT CHEESE, CHIMICHURRI, GARLIC PUREE

.

INTERMEZZO

HAKUBA SLING

.

DESSERT

TIRAMISU,
CHOCOLATE GELATO

¥13,800

EXCLUDES 10% CONSUMPTION TAX

PLEASE NO SPLIT BILLS



SEAFOOD SET COURSE

ENTRÉE TRILOGY

MARINATED SHINSHU SALMON,
BEETROOT CREAM, HERB SALAD, NAGANO APPLE CONDIMENT

SAUTÉED HOKKAIDO SEA SCALLOPS,
SPICY HARISSA, MANGO CHUTNEY, BLACK GINGER POWDER

SMOKED JAPANESE BLUEFIN TUNA,
SHALLOT ANCHOVY SAUCE, EGG YOLK, HORSERADISH, HERB SALAD

.

YOUR CHOICE OF PASTA

LOBSTER PAPPARDELLE,
LOBSTER, SPICY TOMATO, SMOKED PAPRIKA, ROASTED PAPRIKA, PARSLEY

SCAMPI RAVIOLI,
LEMON BUTTER CREAM, DILL, PINK PEPPER

.

MAIN

POACHED SHINSHU SALMON,
CHAMPAGNE CREAM SAUCE, BEETROOT RAVIGOTE, SAUTEED SPINACH, LEMON ZEST

INTERMEZZO

HAKUBA SLING

.

DESSERT

TIRAMISU,
CHOCOLATE GELATO

¥13,800

EXCLUDES 10% CONSUMPTION TAX

PLEASE NO SPLIT BILLS



VEGETARIAN SET COURSE

ENTRÉE TRILOGY

SEASONAL SALAD

ORGANIC VEGETABLES, WHIPPED CREAM CHEESE, VANILLA DRESSING, GRATED PECORINO

TOMATO CAPRESE

BUFFALO MOZZARELLA, BASIL, TOMATO JELLY, TOMATO POWDER

WARM CAMEMBERT

NUT SAUCE, SHINSHU APRICOT COMPOTE, POMEGRANATE, HERB SALAD

.

YOUR CHOICE OF PASTA

BEETROOT RAVIOLI,

BEETROOT, RICOTTA, GORGONZOLA, LEMON ZEST, CHIVES

GNOCCHI,

PARMIGIANA, ASPARAGUS, BUTTER CREAM, CHIVES

.

MAIN

ROASTED SEASONAL VEGETABLES,

BEETROOT, PARSNIP, PUMPKIN, CARROT, ONION, BRUSSEL SPROUTS, ROCKET,

TETE DE MOINE, BALSAMICO

.

INTERMEZZO

HAKUBA SLING

.

DESSERT

TIRAMISU,

CHOCOLATE GELATO

¥10,000

EXCLUDES 10% CONSUMPTION TAX

PLEASE NO SPLIT BILLS



CHILDREN'S SET COURSES - 12 YEARS AND UNDER

2 COURSE MENU

YOUR CHOICE OF MAIN

JAPANESE A5 WAGYU PENNE BOLOGNESE

CHICKEN PARMIGIANA,
CHIPS, BROCCOLI

YOUR CHOICE OF DESSERT

COCONUT PAVLOVA,
FOREST BERRIES, STRAWBERRY SORBET

HOUSEMADE APPLE PIE,
MAPLE SAUCE, CARAMEL GELATO

3 COURSE MENU

YOUR CHOICE OF ENTRÉE

PUMPKIN SOUP, CROUTONS

TOMATO CAPRESE,
BUFFALO MOZZARELLA, LEMON DRESSING

YOUR CHOICE OF MAIN

JAPANESE A5 WAGYU PENNE BOLOGNESE

CHICKEN PARMIGIANA,
CHIPS, BROCCOLI

YOUR CHOICE OF DESSERT

COCONUT PAVLOVA,
FOREST BERRIES, STRAWBERRY SORBET

HOUSEMADE APPLE PIE,
MAPLE SAUCE, CARAMEL GELATO

2 COURSES - ¥4,000 / 3 COURSES - ¥5,200

EXCLUDES 10% CONSUMPTION TAX

PLEASE NO SPLIT BILLS

