

SUMMER COURSE MENU

Enjoy the full flavor of the season



- ¥ 4,500

Appetizer: Smoked Salmon Tart

Soup: Summer Vegetable Consommé Soup

Pasta: Today's Pasta

Fish Dish: Suzuki's Acqua Pazza

Meat Dish: Grilled beef sirloin with whole grain mustard

Dessert: White Chocolate Mousse

*Includes two types of bread and coffee

*You will need to choose between a fish dish and a meat dish.



- ¥ 6,500

Appetizer: Smoked Salmon Tart / Pain d'épices with caramelized apples, and vanilla-scented lobster and turnip marinade in an summer garden-style presentation

Soup: Burdock Potage

Fish Dish: Stuffed cabbage with mussels and sea bass, served in a white wine sauce

Meat Dish: Grilled beef sirloin served with a red wine sauce and a hint of green mustard

Dessert: Honey Baked Alaska with Caramel Jelly

*Includes three types of bread and coffee



SUMMER COURSE MENU

Enjoy the full flavor of the season



- ¥10,000

Appetizer: Prosciutto and Salmon Éclair / Kadaif-wrapped white fish with shiso, sautéed foie gras and turnip risotto, served with a Japanese-style sauce scented with raspberry and anise

Soup: Consommé Royale with Sakura Shrimp and Mitsuha

Fish Dish: Sea Bream with Saikyo Miso Flavor, Served with a Ginger-Scented White Wine Sauce

Meat Dish: Grilled domestic beef fillet with a Japanese-style palette, served with a touch of grated wasabi

Dessert: Honey Baked Alaska with Caramel Jelly

*Includes three types of bread and coffee

◆Free-flow Menu

Bottled beer Sparkling wine Wine (red and white) Whiskey
Ginger ale Coca-Cola Orange juice Oolong tea

◆Information on Private Rooms

We have two private rooms with distinct atmospheres, each accommodating up to 20 guests.

*A separate fee of ¥10,000 will be charged for the use of a private room.

*Prices shown include consumption tax. A service charge (13%) will be added to your bill.

*For groups of 40 or more, please contact us.



※All prices include consumption tax. A service charge (13%) will be added to the bill at the time of payment.

※Menu items are subject to change depending on reservation status and availability.