

STARTERS

Lobster Bisque

lemon-herb marinated lobster meat, salsa, croutons

1,100

Kabayaki Flatbread

garlic mayonnaise, pickled shallots, truffles

1,320

Snow Crab Cakes

preserved lemon relish, spiced rémoulade

1,870

Tuna Yukke

100% sustainable wild-caught yellowfin tuna, avocado, sesame dressing, sardinian wafer, kyoto seven-spice blend

1,650

Fresh Vegetable Crudités on Ice

buttermilk ranch dressing

1,320

Chef's Market Crudo

1,300

Shrimp Cocktail

avocado cream, vodka-spiked orange, cocktail sauce

1,540

Hokkaido Scallops with Speck Ham

baby turnip salad, dukkah, yuzu-mustard dressing

1980

Grilled Maple Double Bacon Steak

served with our club-crafted m6 sauce

1,210

Muromachi Seafood Platter

shrimp cocktail, market crudo, smoked oyster, tuna tartare

limited availability

3,000

for three 8,000 · for four 10,000

SALADS

Buttermilk Ranch “Double Egg” Caesar Salad

900 half · 1,500 full

House Salad

choice of dressing yuzu apple · buttermilk ranch dressing ·

muromachi island dressing · wasabi vinaigrette ·

balsamic vinaigrette

660 half · 1,100 full

add seared hokkaido scallop +880 · two sous vide shrimp +880

· toasted sansho pepper deep-fried tofu +220

· grilled chicken breast +660

Muromachi Cobb Salad

chopped shrimp, maple-smoked bacon, smoked chicken,

tomato, japanese rice cracker croutons, avocado, cashew

and tamari soy dressing

1,140 half · 1,900 full

STOVE & GRILL

RANCH

Petite Beef Tenderloin

shiso leaf chimichurri *or* sansho peppercorns,
market vegetables
6,600

Prime Strip Loin Medallion

creamed spinach, roasted inka potatoes,
bloody mary butter
7,700

Hokkaido Wagyu Tenderloin 7oz (200g)

kanazawa miso-infused red wine sauce,
spring vegetables
10,000

Snake River Farms American Wagyu Rib Eye Fillet

shallot and mushroom conserve,
truffle butter, market vegetables
9,900

Meatloaf

seasonal succotash, classic mashed potatoes
2,800

SEA

Sesame-Glazed New Zealand Ora King Salmon

lemon butter sauce, lemon wedge,
market vegetables
3,520

Skillet-Roasted Hokkaido Scallops

fennel pollen, bell pepper confit,
almond-spinach salad
3,740

Fresh Catch of the Day

lotus root, spring vegetable medley,
wasabi-flying fish roe cream, finger lime
3,850

FARM

Grilled Lamb Chops

zucchini purée, lemon and eggplant compote,
grain mustard
4,400

Broccoli Florets and Soy Plant-based Chicken

quinoa, almond-spinach salad
2,420

American Room Burger

caramelized onions, tomato, lettuce,
brioche bun, pickles
choice of side dish french fries · cajun fries ·
cabbage coleslaw · mixed green salad
1,980

add white cheddar +280 · swiss cheese +330 ·
maple-smoked bacon +550 · avocado +200

Tokushima Awaodori Chicken

inka potato succotash,
dried ginger-orange relish,
red wine gastrique
4,400

Grilled Pork Chop

market vegetables,
housemade barbecue sauce
4,400

COURSES

FOUR

10,600

I

Tuna Yukke

II

Lobster Bisque

MAIN

served with today's sides

Petite Beef Tenderloin

or

Sesame-Glazed Ora King Salmon and Scallop

DESSERT

Signature Bourbon Carrot Cake

FIVE

14,850

I

Hokkaido Scallops with Speck Ham

II

Muromachi Cobb Salad

III

**Snow Crab Cake
and Lobster Bisque Cappuccino**

MAIN

served with today's sides

Prime Strip Loin Medallion

or

Grilled Flounder with Shaved Truffles

or

**Tokushima Awaodori Chicken
with Shaved Truffles**

or

Grilled Lamb Chops with Shaved Truffles

DESSERT

Seasonal Creation

All prices include 10% consumption tax.