

# STARTERS

## Lobster Bisque

lemon-herb oil, salsa, croutons

900

## Snow Crab Cakes

ruby grapefruit, spiced rémoulade

1,600

## Tuna Yukke

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

1,500

## Grilled Lobster Sabayon

shinshu miso, sudachi lime

2,600

## Chef's Market Crudo

1,000

## Shrimp Cocktail

avocado cream, vodka-spiked orange, cocktail sauce

1,300

## Two Baked Clams

herb soy butter

700

## Kabayaki Flatbread

garlic mayonnaise, pickled shallots, truffles

1,200

## Sanriku Scallops with Bacon

yuzu vinaigrette

1,600

# SALADS

## Tableside-Crafted Caesar Salad

for two 3,000 · for three 4,000 · for four 4,750

## House Salad

choice of dressing yuzu apple · salted plum · shiso leaf ranch dressing

1,000

add grilled sanriku scallop +500 · two sous vide shrimp +400 ·  
toasted sansho pepper deep-fried tofu +200

## Muromachi Cobb Salad

chopped shrimp, maple-smoked bacon, smoked chicken, tomato, japanese rice cracker croutons, avocado, cashew and tamari soy dressing

1,700

Prices exclude consumption tax.

# STOVE & GRILL

## RANCH

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### Petite Beef Tenderloin

shiso leaf chimichurri, market vegetables

4,500

### Prime Strip Loin Medallion

smoked eggplant purée, garlic confit,  
market vegetables

5,300

### Chef's Select A5 Wagyu Cut

selected condiments

market price

### Slow-Braised Beef Cheek

potato purée, fried leeks

3,800

### Snake River Farms

#### American Wagyu

#### Rib Eye

shallot and red wine butter,  
mushroom conserve,  
market vegetables

7,000

### New Zealand Ora

#### King Salmon

four peppers, lemon emulsion,  
market vegetables

2,700

### Skillet-Roasted Sanriku Scallops

fennel pollen, parsnip mousseline

2,900

### Local Tilefish

spring succotash

3,600

## FARM

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### Lamb Chops

garlic sun-dried tomato relish, minted pea pesto

2,600

### Wild Rice and Farro Wheat Risotto

slow-roasted cremini mushrooms, avocado, raisins

2,200

### American Room Prime Burger

caramelized onions, tomato, lettuce, brioche bun,  
pickles

choice of side dish french fries · cajun fries ·

red cabbage slaw · mixed green salad

1,650

add wyke farms cheddar +250 · maple-smoked

bacon +400 · avocado +180

### Satsuma Jidori

#### Chicken

spiced sesame crust, asparagus,  
sudachi lime

3,300

# COURSES

## *FOUR*

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7,000

### **I**

**Tuna Yukke**

### **II**

**Lobster Bisque**

### **MAIN**

served with today's sides

**Petite Beef Tenderloin**

*or*

**New Zealand Ora King Salmon**

### **DESSERT**

**Signature Bourbon Carrot Cake**

## *FIVE*

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8,000

### **I**

**Shrimp Cocktail**

### **II**

**Muromachi Cobb Salad**

### **III**

**Snow Crab Cakes**

### **MAIN**

served with today's sides

**Prime Strip Loin Medallion**

*or*

**Local Tilefish**

*or*

**Satsuma Jidori Chicken**

### **DESSERT**

**Seasonal Creation**