

# STARTERS

## Lobster Bisque

lemon-herb oil, salsa, croutons

990

## Kabayaki Flatbread

garlic mayonnaise, pickled shallots, truffles

1,320

## Snow Crab Cakes

preserved lemon relish, spiced rémoulade

1,760

## 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

1,430

## Sanriku Scallops with Bacon

yuzu vinaigrette

1,760

## 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 grilled sanriku scallop +770 · two sous vide shrimp +600 ·

toasted sansho pepper deep-fried tofu +220

· grilled chicken breast +600

## 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

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### Petite Beef Tenderloin

shiso leaf chimichurri *or* sansho peppercorns,  
market vegetables

6,000

### Prime Strip Loin Medallion

classic mashed potatoes, garlic confit,  
market vegetables

7,000

### Chef's Select A5 Wagyu Cut

selected condiments

*market price*

### Snake River Farms

#### American Wagyu

#### Rib Eye Fillet

shallot and mushroom conserve,  
truffle butter, market vegetables

9,000

### Meatloaf

seasonal succotash, classic mashed potatoes

2,800

## SEA

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### New Zealand Ora

#### King Salmon

cedar-plank baked, grilled greens,  
beurre blanc, lemon wedge

3,300

### Skillet-Roasted Sanriku Scallops

fennel pollen, bell pepper confit,  
almond-spinach salad

3,520

### Fresh Catch of the Day

summer ratatouille, pine nuts,  
saffron-clam sauce

3,700

## FARM

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### Grilled Lamb Chops

pea purée, market vegetables, tarragon jus

3,300

### 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 +280 ·  
maple-smoked bacon +440 · avocado +200

### Tokushima Awa Odori

#### Chicken

pea purée, market vegetables,  
teriyaki maple glaze

3,520

### Grilled Pork Chop

market vegetables,  
housemade barbecue sauce

4,400

# COURSES

## FOUR

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9,950

**I**

**Tuna Yukke**

**II**

**Lobster Bisque**

**MAIN**

served with today's sides

**Petite Beef Tenderloin**

*or*

**Cedar Plank Ora King Salmon and Scallops**

**DESSERT**

**Signature Bourbon Carrot Cake**

## FIVE

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13,700

**I**

**Shrimp Cocktail**

**II**

**Muromachi Cobb Salad**

**III**

**Snow Crab Cakes**

**MAIN**

served with today's sides

**Prime Strip Loin Medallion**

*or*

**Fresh Catch of the Day and Scallops**

*or*

**Tokushima Awa Odori Chicken**

**DESSERT**

**Seasonal Creation**

All prices include 10% consumption tax.