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americanroom

MONTHLY CHEF'S COURSE "HATSUKI"

11,000

I

Ceviche on Ice

II

**Prosciutto-Wrapped Asparagus,
Kurokawa Pumpkin Salad**

III

**Almond-Stuffed Ayu Sweetfish, Tagliatelle,
Tade Leaf, Watermelon Jelly**

MAIN

served with grilled canadian lobster tail, pumpkin gratin,
greens, hazel sansho butter, green tea sauce

Grape-Fed Rib Eye Steak

or

Shiawase Kizuna Beef Rump Cap Steak

or

Flathead Fish

DESSERT

Peach Melba

All prices include 10% consumption tax.