

APPETIZERS

Lobster Bisque

lemon-herb oil, salsa, croutons

990

Vegan Gado Gado Tofu Steak

cashew nuts, fried shallots

1,210

Snow Crab Cakes

ruby grapefruit, spiced rémoulade

1,760

Grilled Maple Double Bacon Steak

served with our club-crafted m6 sauce

1,210

Tuna Yukke

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

1,650

Sanriku Scallops with Bacon

yuzu vinaigrette

1,760

Shrimp Cocktail

avocado cream, vodka-spiked orange, cocktail sauce

1,430

SALADS

House Salad

choice of dressing yuzu apple · shiso leaf ranch ·
muromachi island dressing · wasabi vinaigrette

1,100

add grilled sanriku scallop +660 · two sous vide shrimp +550 ·
toasted sansho pepper deep-fried tofu +220

Muromachi Cobb Salad

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

1,870

All prices include 10% consumption tax.

BETWEEN BREAD

choice of side dish french fries · cajun fries · red cabbage slaw · mixed green salad

American Room Burger

caramelized onions, tomato, lettuce, brioche bun, pickles

1,980

add white cheddar +280 · swiss cheese +280 ·

maple-smoked bacon +440 · avocado +200

Black Bean Burger

avocado aioli, herbed goat's cheese, roasted spanish peppers, lettuce, brioche bun

1,710

BLT

maple-smoked bacon, toasted english white or whole-grain bread,
iceberg lettuce, tomato

1,650

Smoked Chicken Clubhouse Sandwich

maple-smoked bacon, iceberg lettuce, tomato, avocado,
toasted english white or whole-grain bread

1,930

Pastrami Sandwich

gruyère cheese, mango coleslaw, white barbecue sauce

2,200

STOVE & GRILL

Petite Beef Tenderloin

shiso leaf chimichurri *or* sansho pepper cream, market vegetables

5,500

Dukka-Spiced Lamb Chops

garlic sun-dried tomato relish, tabbouleh, minted yogurt

3,080

Cauliflower Steak

quinoa tabbouleh, mixed veggie jam

2,420