

# STARTERS

## Lobster Bisque

lemon-herb oil, salsa, croutons

990

## Kabayaki Flatbread

garlic mayonnaise, pickled shallots, truffles

1,320

## Snow Crab Cakes

ruby grapefruit, spiced rémoulade

1,760

## Tuna Yukke

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

1,650

## Chef's Market Ceviche

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, scallop ceviche, smoked oyster, tuna tartare

*limited available*

2,750

# SALADS

## American Room Caesar Salad

1,350

## 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.

# STOVE & GRILL

## RANCH

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### Petite Beef Tenderloin

shiso leaf chimichurri *or* sansho peppercorns,  
market vegetables

5,500

### Prime Strip Loin Medallion

smoked eggplant purée, garlic confit,  
market vegetables

6,380

### Chef's Select A5 Wagyu Cut

selected condiments

*market price*

### Meatloaf

seasonal succotash, classic mashed potatoes

2,800

### Snake River Farms

#### American Wagyu

#### Rib Eye Fillet

shallot and mushroom conserve,  
truffle butter, market vegetables

8,300

## SEA

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### New Zealand Ora

#### King Salmon

creole jambalaya, smoked radish,  
lemon wedge

2,970

### Skillet-Roasted Sanriku Scallops

fennel pollen, spicy quince bacon jam,  
apple-fennel salsa

2,700

### Local Tilefish

flying fish roe gribiche, saffron foam

3,960

## FARM

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### Dukka-Spiced Lamb Chops

garlic sun-dried tomato relish, tabbouleh,  
minted yogurt

3,080

### Cauliflower Steak

quinoa tabbouleh, mixed veggie jam

2,420

### American Room Burger

caramelized onions, tomato, lettuce,  
brioche bun, pickles

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

1,980

*add* white cheddar +280 · swiss cheese +280 ·

maple-smoked bacon +440 · avocado +200

### Satsuma Jidori

#### Chicken

fried leeks, yuzu-chili paste  
beurre blanc

3,630

# COURSES

## FOUR

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9,450

### 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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13,200

### 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**