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, sardiniann wafer, kyoto seven-spice blend  
1,650

Fresh Vegetable Crudités On Ice  
avocado cream, cocktail sauce  
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 available  
2,750

SALADS

Buttermilk Caesar Salad  
1,350

House Salad  
choice of dressing yuzu apple · buttermilk dressing · muromachi island dressing · wasabi vinaigrette  
1,100

add grilled sanriku scallop +660 · 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  
1,870
STOVE & GRILL

RANCH

Petite Beef Tenderloin
shiso leaf chimichurri or sansho peppercorns, market vegetables
5,500

Prime Strip Loin Medallion
smoked carrot 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

SEA

New Zealand Ora King Salmon
cedar-plank baked, grilled greens, beurre blanc, lemon wedge
2,970

Skillet-Roasted Sanriku Scallops
fennel pollen, quince bacon jam, apple-fennel salsa
2,700

Local Tilefish
flying fish roe gribiche, saffron foam
3,960

FARM

Grilled Lamb Chops
navy bean purée, market vegetables, mint-mustard jus
3,190

Broccoli Steak
farro and quinoa pilaf, buttermilk dressing
2,310

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

Tokushima Awa Odori Chicken
raisin and almond cream, red wine vinaigrette, pistachio dust
3,610

Grilled Pork Chop
market vegetables, house-made barbecue sauce
4,400

All prices include 10% consumption tax.
## COURSES

### THREE

7,700

**I**

Buttermilk Caesar Salad

with cajun shrimp or cajun chicken

**MAIN**

served with today’s sides

- Pork Chop with House-Made Barbecue Sauce
- Cedar Plank Ora King Salmon and Scallop
- Petite Beef Tenderloin \(+1,100\)

**DESSERT**

Bonfire S’more

### FOUR

9,950

**I**

Tuna Yukke

**II**

Lobster Bisque

**MAIN**

served with today’s sides

- Petite Beef Tenderloin
- New Zealand Ora King Salmon

**DESSERT**

Signature Bourbon Carrot Cake

### FIVE

13,700

**I**

Shrimp Cocktail

**II**

Muromachi Cobb Salad

**III**

Snow Crab Cakes

**MAIN**

served with today’s sides

- Prime Strip Loin Medallion
- Local Tilefish
- Tokushima Awa Odori Chicken

**DESSERT**

Seasonal Creation