

# STARTERS

## Lobster Bisque

lemon-herb marinated lobster meat, salsa, croutons

1,100

## Kabayaki Flatbread

garlic mayonnaise, pickled shallots, truffles

1,320

## Snow Crab Cakes

preserved lemon relish, spiced rémoulade

1,870

## 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

1,540

## Hokkaido Scallops with Speck Ham

baby turnip salad, dukkah, yuzu-mustard dressing

2,090

## 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 seared hokkaido scallop +990 · two sous vide shrimp +880

· toasted sansho pepper deep-fried tofu +220

· grilled chicken breast +660

## 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

### Petite Beef Tenderloin

shiso leaf chimichurri *or* sansho peppercorns,  
market vegetables  
6,600

### New York Strip Loin 8oz (225g)

salsa barbacoa, tomatillo, market vegetables  
8,800

### Hokkaido Wagyu Tenderloin 7oz (200g)

kanazawa miso-infused red wine sauce,  
spring vegetables  
10,000

### Snake River Farms

### American Wagyu

### Rib Eye Fillet

shallot and mushroom conserve,  
truffle butter, market vegetables  
9,900

### Meatloaf

seasonal succotash, classic mashed potatoes  
2,800

## SEA

### Sesame-Glazed New Zealand Ora King Salmon

lemon butter sauce, lemon wedge,  
market vegetables  
3,520

### Skillet-Roasted Hokkaido Scallops

fennel pollen, bell pepper confit,  
almond-spinach salad  
3,740

### Aromatic Catch of the Day

cauliflower purée, cauliflower bhaji, coconut milk  
risotto, lemongrass essence, coriander oil  
3,850

## FARM

### Grilled Lamb Chops

zucchini purée, lemon and eggplant compote,  
grain mustard  
4,400

### Broccoli Florets and Soy Plant-based Chicken

quinoa, almond-spinach salad  
2,420

### American Room Burger

6oz (170g) american beef patty, caramelized onions,  
tomato, lettuce, brioche bun, pickles  
*choice of side* french fries · cajun fries ·  
cabbage coleslaw · mixed green salad  
2,200

*add* white cheddar +280 · swiss cheese +330 ·  
maple-smoked bacon +550 · avocado +200

### Jidori Chicken Roulade with Shaved Summer Truffles

hokkaido potato succotash,  
dried ginger-orange relish,  
red wine gastrique  
4,400

### Grilled Pork Chop

market vegetables,  
housemade barbecue sauce  
4,400

# COURSES

## FOUR

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10,600

### I

**Tuna Yukke**

### II

**Lobster Bisque**

### MAIN

served with today's sides

**Petite Beef Tenderloin**

*or*

**Sesame-Glazed Ora King Salmon and Scallop**

### DESSERT

**Signature Bourbon Carrot Cake**

## FIVE

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15,400

### I

**Hokkaido Scallops with Speck Ham**

### II

**Muromachi Cobb Salad**

### III

**Snow Crab Cake  
and Lobster Bisque Cappuccino**

### MAIN

served with today's sides

**New York Strip Loin**

*or*

**Grilled Catch of the Day and Lobster Tail  
with Shaved Truffles**

*or*

**Jidori Chicken  
with Shaved Truffles**

*or*

**Grilled Lamb Chops with Shaved Truffles**

### DESSERT

**Seasonal Creation**

All prices include 10% consumption tax.