

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 Crudo

1,300

Shrimp Cocktail

avocado cream, vodka-spiked orange, cocktail sauce

1,430

Two Baked Clams

herb soy butter

880

Sanriku Scallops with Bacon

yuzu vinaigrette

1,760

SALADS

American Room Caesar Salad

1,350

House Salad

choice of dressing yuzu apple · salted plum ·
shiso leaf ranch · blue cheese dressing

1,100

add grilled sanriku scallop +550 · two sous vide shrimp +440 ·
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

Petite Beef Tenderloin

shiso leaf chimichurri, market vegetables

4,950

Prime Strip Loin Medallion

smoked eggplant purée, garlic confit,
market vegetables

5,830

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

shallot and mushroom conserve,
truffle butter, market vegetables

7,700

SEA

New Zealand Ora

King Salmon

four peppers, citrus and red beet
emulsion, market vegetables

2,970

Skillet-Roasted Sanriku Scallops

fennel pollen, parsnip mousseline

2,700

Local Tilefish

seasonal succotash

3,960

FARM

Lamb Chops

garlic sun-dried tomato relish, couscous

3,080

Warm Roasted Cauliflower and Spiced Chickpea Salad

couscous, almond milk yogurt, red za'atar

2,310

American Room Prime Burger

caramelized onions, tomato, lettuce,
brioche bun, pickles

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

1,820

add wyke farms cheddar +280 · avocado +200 ·

maple-smoked bacon +440

Satsuma Jidori

Chicken

spiced butternut squash purée,
hazelnut brittle

3,630

COURSES

FOUR

8,250

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

11,000

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