

BAR BITES

Senbei Brothers Rice Crackers

selected tokyo rice crackers and celery salt-roasted nuts

825

Housemade Pickles lime-avocado coulis

660

Mixed Olives

herb- and garlic-marinated 660

Fresh Vegetable Crudités on Ice buttermilk ranch dressing

1,320

Tuna Yukke

100% sustainable wild-caught yellowfin, avocado, sesame dressing, sardinian wafer, kyoto seven-spice blend 1,650

Shrimp Cocktail

avocado cream, vodka-spiked orange, cocktail sauce 1,540

Popcorn Shrimp and Fries

spiced rémoulade, lemon, malt vinegar 990

Buffalo Chicken Drumettes housemade pickles 880 Mushrooms on a Skillet thyme 770

Grilled Maple Double Bacon Steak served with our club-crafted m6 sauce 1,210

Broccoli Bites buttermilk ranch dressing, cherry tomatoes

Fried Mozzarella Sticks

chimichurri rémoulade 660

Steak Pinchos shiso leaf chimichurri (market price)

Mixed Smoked Sausages

white smoke original beef brisket, spicy lamb merguez, italian pork sausages, dried fig mustard 1,650

American Room Burger

6oz american beef patty, caramelized onions, tomato, lettuce, brioche bun, pickles 2,200

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

Farmhouse Cheese Platter

dried fruits, senbei brothers rice crackers 1,980

All prices include 10% consumption tax.