LUNCH MENU



Beef Loin Steak 150g *¥3,900*

Wagyu Beef Rump Roast 200g ¥5,900

Beef Loin Steak 150g



Today's Fish Dish $\mathbb{Y}2,400$



Hamburger Steak & Fried Shrimp ¥2,400



Hamburger Steak
with Demi-glace sauce,
Japanese onion sauce,
Yuzu ponzu and grated radish

¥1,900

^{*}Grilled dishes include baguette or rice, salad, and soup.

 $[\]ensuremath{\ensuremath{\%}}$ Rice can be changed from white rice to barley rice or boiled broccoli.

[※]The Hamburger steak will take about 30 minutes.



Chicken and Bean Enchiladas \$1,800



Hamburger with Avocado, Onion, Tomato and Cheese *¥2,100*



Coconut Shrimp Bagel Sandwich \(\frac{\pma}{2},000\)



Pulled Pork Burger \$1,900



Today's Salad Plate \$1,800

Today's Meat Dish $\mathbb{Y}2,400$ Hamburger with Raclette Cheese $\mathbb{Y}2,100$



Today's Whole Wheat Flatbread Pizza \$1,800



Roast Beef Bagel Sandwich \(\frac{\pm}{2},200\)

DRINK & SWEETS ~~~~~~

	Recor	nmended Drinks	
Cocktail		Japanese Sake	
■ Wasanbon rum Soda	¥800	■ Ayakiku	glass <i>¥1,000</i>
■ Wasanbon			bottle \(\frac{\pm 3,600}{200}
Tropical Orange	¥800	■ Kawatsuru	glass <i>¥500</i>
Wine • Sparkling wine		Soft Drink	
■ Lambrusco	glass \(\frac{\pmu}{600}\)	■ Organic Blood Orange Soda	¥900
	bottle <i>¥3,300</i>	Organic Lemon Soda	¥900
■ Spumante Granita	¥1,200	Organic Pink Grapefruit Soda	¥900
■ Mulled wine	¥650	Seasonal Fruit Cream Soda	¥1,000

ALCOHOL

Beer		Cocktail		Sparkling wine	
■ Draft SUPER DRY	¥660	Lemon Sour	¥600	■ ASTI small bottle ¥1,000	
■ PERONI glass small glass	¥800	Gin and Tonic	¥800	(sweet) bottle $3,600$	
Asahi SUPER DRY	₹000	■ Cassis Orange	¥800	■ Valli brut(dry) glass ¥750	
edium bottle	¥660	■ Moscow Mule	¥800	bottle <i>¥3,800</i>	
Non alcoholic beer		■ Campari Soda	¥750	Shochu	
■ Asahi DRY ZERO bottle	e ¥600	■ Madame Rose	¥750	■ Sweet potato shochu ¥600	
Whiskey		■ Fuzzy Navel	¥750	■ Rice shochu ¥600	
■ SUNTORY KAKU	¥600	Mojito	¥850		
White wine			Red wine		
■ Trebbiano		glass <i>¥600</i>	■Sangiovese	glass \(\frac{\psi}{600}\)	
■ Soave(midium dry)		glass 4600 bottle $43,500$	■Fiesta	glass 4650 bottle $43,600$	
■ Umbria Bianco		¥3,000	■Honoro vera	¥3,500	
■ Marques de Vizhoja ¥3,900		■Chateau Roque le mayne ¥4,6			

DRINK & SWEETS

Selected Coffee

■ Hot Coffee ■ Cappuccino ¥660 ■ Iced Café Latte ¥550

Standard \$4550\$Mild \$4550\$ Iced Cappuccino \$4660\$ Espresso \$4600\$

■ Cold brewed iced coffee ₹550 ■ Café Latte ₹550 ■ Coffee float ₹760

SOFT DRINKS

¥600 ¥500 ¥550 Oolong Tea ■ Grapefruit juice Matcha Latte ¥550 ■ Iced Matcha Latte ¥600 ■ Cola ¥550 ■ Grape juice ¥600 ¥550 ¥550 ■ Hot Tea ■ Ginger ale ■ Mango juice ¥760 ■ Iced Tea ¥550 ¥500 ■ Cola float ■ Orange juice

SWEETS

■ Chocolate Terrine $\frac{1}{2}660$ ■ Baked Cheesecake $\frac{1}{2}660$

■ Baked Sweets Plate \$660 %Once it is sold out, it will end.

SOFT SERVE ICE CREAM

■ Soft serve ice cream $\frac{1}{2}500$ ■ Seasonal soft serve ice cream $\frac{1}{2}500$

NON ALCOHOL COCKTAIL

■ Madame Rose $\frac{1}{4}700$ ■ Cassis Soda $\frac{1}{4}700$ ■ Peach Soda $\frac{1}{4}700$

■ Cassis Orange \$700 ■ Fuzzy Navel \$700 ■ Mojito \$400