Fire Wood Restaurant Please ask restaurant staff for vegetarian menu.

Service charge (15%) will be added to your bill. Food allergies and food intolerances. We welcome enquires from customers who wish to know whether any meals contain particular ingredien



A LA CARTE



Appetizers		Wood Grilled Meat		Wood Grilled Seafood	
Green Salad	¥1,000	Local Chicken Brochette with Kabosu Pepper	¥2,200	Grilled Today's Grilled Fish Bouillabaisse	¥6,600
Burrata Cheese and Fresh Tomato with Basil Sauce	¥1,800	SAGAMI AYASE Pork 200g	¥3,200	Grilled Salmon	¥2,800
Indigo Original Caesar Salad	¥1,900	Lamb Steak with Lamb Sauce and Horseradish 200g	¥3,900	Grilled Shrimp with Lemongrass Sauce	¥2,300
Ricotta Salata Cheese and Cucumber	¥1,200	Japanese Beef Loin 200g	¥5,800		
Smoked Herring Fish Eggs with Blini	¥2,200	ASHIGARA Beef Sirloin Steak 200g	¥10,200	Other	
Grilled Fujinokuni Pork Bacon and Andive with Mustard	¥1,400	ASHIGARA Beef Ribeye Steak 200g	¥10,200	Japanese Style Spaghetti with Leek and Mushroom Genovese Pasta with Boiled Shonan Whitebait	¥1,800 ¥2,300
		Wagyu Beef Loin Steak 200g	¥12,500	Japanese Beef Curry	¥2,300 ¥2,400
Soups		Wagyu Beef Fillet Steak 200g	¥13,500	Sapanese Deer Curry	+ 2, 1 00
Pink Clam Chowder Soup	¥1,200	Comparison Set of Wagyu Beef Steak		Cida Diabaa	
Potato Truffle Soup	¥1,200	Kobe & Today's Wagyu (100g each)	¥18,000	Side Dishes	V700
Oxtail and Shiitake Mushroom Soup	¥2,800	Wagyu Beef L-Bone Steak 700g	¥18,000	French Fries Grilled Carrot	¥700 ¥900
		Wagyu Beef T-Bone Steak 800g	¥21,000	Smoked Mashed Potato	¥900 ¥900
Butter		Wagyu Beef Tomahawk Steak 1kg	¥24,000	Grilled Vegetables	¥900 ¥900
Beet and Gorgonzola Butter	¥600	Wagya Boot Tomanawk Otoak Ing	+24,000	Creamed Spinach	¥1,200

STANDARD COURSE

Appetizer

"Fujinomiya" Trout Confit Avocado Hummus and Seasonal Salad

Soup

Lobster Bisque with Coconut Flavor Conchiglie and Summer Vegetables

Meat

Wood Grilled "Sagami Ayase" Pork with Mustard Sauce Truffle Flavored Dauphinois and Grilled Corn

> X Today's Neighborhood Beef 200g +5,800 X Today's "Wagyu"Beef 200g +4.800

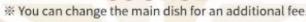
Dessert

Crème d'Ange Wrapped in Sphere White Peach Variations

Coffee or Hakone Sanroku Tea

¥8.696





SIGNATURE COURSE

Appetizer

"Fujinomiya" Trout Confit Avocado Hummus and Seasonal Salad

Fish

Wood Grilled Longtailed Seabream Cucumber and Shellfish Sauce, Summer Vegetables Salad

Meat

Wood Grilled Japanese Beef 100g Red Wine Sauce, Truffle Flavored Dauphinois and **Grilled Corn**

> **Today's Neighborhood Beef 200g +*\footnote{15,100} **Today's "Wagyu" Beef 200g +¥3,400

Dessert

Crème d'Ange Wrapped in Sphere White Peach Variations

Coffee or Hakone Sanroku Tea

¥13,043

CHEF'S SPECIAL COURSE

Amuse

Small Croquette Covered with Tea Charcoal Beetroot and "Shonan Gold Citrus" Soup

Appetizer

Local Venison Pate with Pie Seasonal Fruit Confiture

Fish

Wood Grilled Suruga Bay Red Snapper Bouillabaisse

Meat

Wood Grilled "Wagyu" Beef 150g Red Wine Sauce, Truffle Flavored Dauphinois and Grilled Corn **Today's Neighborhood Beef 200g +¥3,100

Dessert

Passionfruit Frozen S'mores Kiwi and Honey Sauce

Coffee or Hakone Sanroku Tea

¥16.522