

DINNER

Filare

¥33,000

(including 10% consumption tax and 15% service charge)

*Hokkaido 'Moonlight' Lily Bulb Flan with Snow Crab
Lily Bulb and Blue Cheese Croquette with Tsubu-arare*

*Lobster and Scallop Tartare with Citrus Aroma
Paired with Cauliflower Espuma*

*Sauteed Foie Gras with Wagyu Beef Consommé
Grilled Shimonita Negi and Fukuoka Turnip*

*Homemade Tajarin with Champignon Ragu
Served with Japanese Black Truffle Slices*

*Roast Fillet of Monkfish wrapped in Yuba (Tofu Skin) and Bacon
Fermented Chinese Cabbage Risotto and Cider Butter Sauce*

*Roast Wagyu Beef Loin with Red Wine and Green Pepper Sauce
Finished with shaved Miso-bus*

*Marinated Mandarin from Yagishita Farm in Odawara
with Flower Panna Cotta*

Pear Tart

Café and Sweets

The content of menus may vary according to season and availability of ingredients.

The restaurant uses rice grown in Japan.

Please let us know in advance if you have any food allergies or dietary restrictions,
or if there are any foods you dislike.

BREAKFAST

Yugawara Mandarin Orange Juice

Hiramatsu Original Tomato Juice

Croissant, Homemade Toast and Rosemary Focaccia
Homemade Whipped Butter, Jam and Honey

May Queen Potato Vellutata gently scented with White Miso

Four-Bean Salad with Chicken Ballottine

Norwegian Salmon Tartare
Poached Egg with Yogurt-flavored Sauce

Fruit Salad with Herbal Jelly
Yogurt with Buckwheat Granola

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