

DINNER MENU

STARTER

Chef's Choice Appetizer ~sustainable menu~		¥ 2,700
Stilton & Iceberg Wedge Salad Anchovy, Dry Cured Ham, Crispy Bacon, Boiled Egg, Parmesan Cheese 584kcal	   	¥ 2,400
Lamb & Pistachio Terrine Lamb Tongue, Pickled Red Cabbage, Grain Mustard, Brioche 372.5kcal	      	¥ 2,500
Shimane Wild Boar Sausage "Bangers & Mash" Brown Enoki Mushroom, Comte, Onion Jam 486kcal	   	¥ 2,800
Bonito Gravlax Yellow Sambal, Coconut Dressing, Turmeric Crust 286kcal	   	¥ 2,800

MAIN

Today's Pasta ※Pasta can be changed to gluten-free.		¥ 2,700
Chef's Choice Main ~sustainable menu~		¥ 3,800
House Salad Avocado, Cucumber, Paprika, Mix Leaf, Pink Daikon 156kcal	    	¥ 3,000
Please choose one main dish and one dressing from the following		
Main • Cajun Chicken 418kcal • Grilled Calamari 83kcal • Tasmanian Salmon 218kcal • Australian Beef Filet + ¥1,000 279kcal	Dressing • Dijon Vinaigrette 142kcal • Ranch Dressing 92kcal	
Tasmanian Salmon and Scallop Roulade Turnip, Parsnip, Lemongrass Broth, Salmon Caviar 181kcal	  	¥ 3,900
Grilled Victorian "O'Connor Pasture Fed" Rib Eye Steak Horseradish Mashed potatoes, Seasonal Vegetables, Tasmanian Mustard 603kcal	 	¥ 5,100
Sumac Spiced Ezo Venison Mushroom Puree, Cocoa Crumble, Pickled Plum Tapenade 256kcal	   	¥ 3,600
Roasted Australian Mutton Asian Ratatouille, Coconut Sambal, Mint Sauce 441kcal	  	¥ 4,000
Cauliflower Steak with Vegan Coconut Curry Plant Based Meat, Achar, Coriander 194kcal	 	¥ 3,400

PIZZA

Margherita Buffalo Mozzarella, Tomato Sauce, Basil 1,146kcal	 	¥ 3,000
Vegetarian Treats Kale, Parmesan, Mozzarella, Garlic Confit, Chili Tomato Sauce, Green Olive 821kcal	 	¥ 3,200
Funghi Mushrooms, Mozzarella, Truffle 1,050kcal	 	¥ 3,000
Roquefort Roquefort, Buffalo Mozzarella, Parmesan, Green Olive, Rosemary, Red Onion, Honey 1,220kcal	 	¥ 3,300
Pescatore Clam, Baby Squid, Prawn, Anchovy, Mini Tomato, Mozzarella, Tomato Sauce, Shiso Leaf 956kcal	   	¥ 3,300
Gourmandise Pizza Smoked Chicken, Serrano Ham, Avocado, Basil 1,417kcal	    	¥ 3,400

SANDWICHES

KASA BLT BURGER with French Fries 100% Japanese Beef Patty "BLT", Cheddar Cheese, Spanish Onion Topping: Avocado + ¥400、Sunny Side Up+ ¥300 901kcal	    	¥ 3,800
Grilled Victorian "O'Connor Pasture Fed" Rib Eye Steak Sandwich with French Fries Herb Garlic Butter, Onion Jam, Rocket, Mushroom, French Fries 1,183kcal	   	¥ 4,200
Spicy Lamb Kebab with French Fries Cabbage, Tomato, Coriander, Red Onion, Hot Sauce 489kcal	  	¥ 2,700
Vegetarian Sandwich with French Fries Soy Chicken, Avocado, Beets, Red Cabbage, BBQ Sauce, 591kcal	 	¥ 3,000

DESSERT

Chestnut Espuma Charcoal Cinnamon Glace, Hazelnut, Organic Chocolate 341kcal	   	¥ 1,600
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Allergen Ingredients

 Gluten  Egg  Dairy  Shrimp  Crab  Alcohol  Nuts  Walnut  Beef  Chicken  Pork  Fish  Buck wheat

Please inform us if you have any food allergies or dietary restrictions.

All prices are quoted in Japanese Yen tax included. We serve 100% cage-free eggs.