

Sales date: 7/1 ~ 7/17 · 7/20 ~ 7/23 · 8/23 ~

Imai-hama



¥14,916

Amuse-bouche

◆
Prosciutto-style cured red bream landed
at Izu fishing ports, served with ginger sauce

◆
Garlic chips

◆
Seafood bouillabaisse soup

◆
Sea bream saute

Browned butter sauce or Lobster sauce

◆
Domestic beef loin(80g) steak

Onion sauce · Miso sauce

◆
Olive oil roasted vegetables

◆
Garlic rice or Wasabi-don or

Grilled risotto with sakura shrimp and blue seaweed

Pickle · Miso soup

◆
Ice cream or Sorbet

◆
Coffee, Tea or Herb tea

◆
※Please inform our staff if you have any food allergies.

Sales date: 7/1~7/17・7/20~7/23・8/23~

Kawadu



¥18,645

Amuse-bouche

Prosciutto-style cured red bream landed
at Izu fishing ports, served with ginger sauce

Garlic chips

Seafood bouillabaisse soup

Grilled live an abalone

Abalone liver and balsamic vinegar sauce or Escargot butter sauce

Japanese black steak

Loin(60g) or Fillet(50g)

with hot raclette cheese

Onion sauce・Miso sauce

Olive oil roasted vegetables

Garlic rice or Wasabi-don or

Grilled risotto with sakura shrimp and blue seaweed

Pickle・Miso soup

Warm fruit sauce and vanilla ice cream

Coffee, Tea or Herb tea

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Sales date: 7/18・7/19・7/24～8/22

Amagi  ¥22,374

Amuse-bouche

◆
Prosciutto-style cured red bream landed
at Izu fishing ports, served with ginger sauce

◆
Garlic chips

◆
Seafood bouillabaisse soup

◆
Saute of white fish in Izu fishing port
Browned butter sauce or Lobster sauce

◆
Japanese black steak

Loin(100g) or Fillet(80g)
with hot raclette cheese
Onion sauce・Miso sauce

◆
Olive oil roasted vegetables

◆
Garlic rice or Wasabi-don or
Grilled risotto with sakura shrimp and blue seaweed
Pickle・Miso soup

◆
Warm fruit sauce and vanilla ice cream

◆
Coffee, Tea or Herb tea

◆
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Sales date: 7/18・7/19・7/24～8/22

Maiko-hama



¥26,103

Amuse-bouche

◆
Prosciutto-style cured red bream landed
at Izu fishing ports, served with ginger sauce

◆
Garlic chips

◆
Seafood bouillabaisse soup

◆
Grilled live an abalone

Abalone liver and balsamic vinegar sauce or Escargot butter sauce

◆
Japanese black steak

Loin(100g) or Fillet(80g)

with hot raclette cheese

Onion sauce・Miso sauce

◆
Olive oil roasted vegetables

◆
Garlic rice or Wasabi-don or

Grilled risotto with sakura shrimp and blue seaweed

Pickle・Miso soup

◆
Warm fruit sauce and vanilla ice cream

◆
Coffee, Tea or Herb tea

◆
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Sales date:7/18·7/19·7/24~8/22

Izu



¥32,860

Amuse-bouche

◆
Prosciutto-style cured red bream landed
at Izu fishing ports, served with ginger sauce

◆
Garlic chips

◆
Seafood bouillabaisse soup

◆
Japanese lobster "Teppanyaki"

Tomato sauce or Lobster sauce

◆
Japanese black steak

Loin(100g) or Fillet(80g)

with hot raclette cheese

Onion sauce·Miso sauce

◆
Olive oil roasted vegetables

◆
Garlic rice or Wasabi-don or

Grilled risotto with sakura shrimp and blue seaweed

Pickle·Miso soup

◆
Warm fruit sauce and vanilla ice cream

◆
Coffee, Tea or Herb tea

◆
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Kids course **¥8,300**

Orange juice

Cream corn soup

Saute of bream, lobster sauce

Domestic beef loin (80g) steak, japanese sauce

Olive oil roasted vegetables

**Garlicrice or Wasabi-don
(Pickle-Miso soup)**

Today's dessert

Kids plate **¥3,490**

Orange juice

Cream corn soup

[Assorted dishes on plate]

**Fried Shrimp, chicken, potato
Curry and rice·Mini-hamburg steak
·Mini-tomato·Wiener sausage**

Today's dessert

*** This plate is made in the restaurant kitchen.**

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