

# Dinner Menu

## Starter

Please choose Hors d'oeuvre, Salad and Soup  
as much as you like.

オードブルやサラダ、スープは、ブッフエスタイルでお好きなだけ

## Fish Dish

Kelp-flavored Grilled KAI Rainbow Trout,  
served with Flavored Asari Clam and Herb in Mt. Fuji Water  
甲斐サーモンの昆布め焼き 浅利とハーブの富士山水仕立て

## Meat Dish

Grilled KOSHU Wine Beef Sirloin  
Marinated in Local Miso, Japanese Sansho Pepper Flavor  
甲州ワインビーフサーロインの  
富士吉田「丸甲みそ」漬け焼き 花山椒風味

You can change to the following dishes for an additional fee (+¥1,000)

下記のお料理へご変更いただけます

Grilled KOSHU Beef Tenderloin 50g  
甲州牛テンダーロインのグリル

## Dessert

Please choose dessert as much as you like.

デザートはブッフエスタイルでお好きなだけ

## Coffee or Tea

コーヒー または紅茶

Grill & Dining **G**

All prices include consumption tax and service charge.

表記料金にはサービス料(10%)・消費税を含みます。

To the guests who have some allergy to specific ingredients, please inform us the detail when ordering.  
特定の食材にアレルギーをお持ちの場合、ご注文の際にお知らせください。