

ART Lounge

Dinner Menu 17:30 – 22:00

Chef's choice kuroge wagyu & salmon mini burgers ¥3,800

Japanese mini burgers (3 kinds)

Brown Wagyu beef pate, lettuce, tomato, cheddar cheese, avocado, sauce aurore

Black Wagyu beef stewed in red wine, mashed potatoes

White Hokkaido deep-fried salmon, tartar sauce

French fries

Dip sauce Wasabi mayonnaise sauce, teriyaki sauce, ketchup

Chef's choice kuroge wagyu beef

Tokyo Beef (kuroge wagyu) steak with grilled vegetables and bread

180g ¥3,600

320g ¥6,400 / Fun to share

450g ¥9,000 / Fun to share

Tenderloin 150g ¥7,500

Sirloin 180g ¥6,800

320g ¥12,000 / Fun to share

450g ¥16,500 / Fun to share

* 450g will have a 40 minute wait.

* We recommended to share between 2 to 3 people.

* We offer a cutting service, please ask if you would like this service.

Side orders

French fries	¥800
Sautéed mushrooms	¥1,000
Mashed potatoes with truffle oil	¥900
Grilled vegetables	¥1,500

Starters

Organic Caesar salad	¥1,800 / Fun to share
Chef's salad	¥1,900 / Fun to share
Soup of the day	¥900

"ART Lounge" Classics

Pizza margherita (9 inch)	¥1,600 / Fun to share
Pizza with cured ham (9 inch)	¥1,900 / Fun to share
Clubhouse sandwich	¥1,800
Assorted cheese	¥2,100
Bread	¥600

Chef's specials

Organic vegetable Basil sauce linguini / bread	¥1,900
Wagyu meat sauce Fettuccine / bread	¥2,000
Sautéed domestic chicken with Red-wine sauce / bread	¥2,800
Saumon poele with creamy herb sauce / bread	¥2,800
Fish of the day / bread	¥2,900

Dessert

Crème brulee with ice cream	¥1,000
Gateau chocolat	¥1,000
Seasonal fruit tart	¥1,200
Assorted ice cream	¥800

* All price are inclusive of tax and 10% service charge.