



THE RITZ-CARLTON

NIKKO

Dinner course

Burratina cheese salad, strawberry, fruits tomato, Shiso

Wrapped grill seabass and scallop

Seasonal vegetables "Barigoule", Tochigi bacon, thyme

Grilled Hasegawa Farm Ashikaga marc beef

Summer vegetables, grilled risotto, Nikko Sansho pepper

Crème d'Ange

Amatani Cheese Factory fromage blanc, Tochigi passionfruit

13,000

Prices include service charge and consumption tax.
Contents may vary depending on availability

Dinner A LaCarte

Appetizer

"Brie de Nasu" cheese, summer vegetables and prosciutto salad
Shallot dressing 2,800

Seasonal fish carpaccio, beets, anchovy, Tokoi Farm Yuzu 3,300

Italian burratina cheese salad 4,000
Strawberry, fruits tomato, Shiso

Soup

Lakehouse minestrone 2,300

Onion gratin soup, Gruyère cheese 2,800

Blue lobster bisque 3,600

Pasta&Pizza

Gargnelli, aglio olio peperoncino 2,900
Nikko HIMITSU pork sarciccia, cherry tomato

Rigatoni, Hasegawa Farm Ashikaga marc beef, Bolognese sauce 3,300

Pizza Margherita 3,000

Pizza "Pescatore" 3,300
Seafood, anchovy, pesto genovese, tomato, olive

Fresh truffle pizza, mozzarella, Tochigi Maitake mushroom 4,300

Sandwich

Nikko HIMITSU pork Tonkatsu sandwich, Union sauce 3,000

Beets hummus and avocado open sandwich, poached Nikko egg 2,800

Side dish

Creamy mashed potato 1,500

Seasonal roasted vegetables 1,600

Main Dish

Nikko Yamame Trout Fish & Chips 4,000

Roasted Nikko HIMITSU pork with bone (500g)
Romesco and green herb sauce, lightly smoked 8,500

Wrapped grill seabass and scallop 4,800
Seasonal vegetables "Barigoule", Tochigi bacon, thyme

Grilled Hasegawa Farm Ashikaga marc beef 8,500
Summer vegetables, grilled risotto, Nikko Sansho pepper

Dessert

Vegan tiramisu, pistachio, coconut ice cream 1,800

Crème d'Ange 2,000
Amatani Cheese Factory fromage blanc, Tochigi passionfruit

Lakehouse strawberry millefeuille, vanilla ice cream 2,000