

群青(Gunjo)

6,500 (7,150)

Kaga Boucha Smoked Carpaccio Sea Bream

Salmon Roe, Wasabi Leaf, Radish

or

Sautéed Foie Gras, Duck Leg Confit

Carrot Purée, Balsamic Sauce

Soup of The Day

Grilled Flat Fish, Spring Vegetables

Shallot Confit, Italian Parsley and Anchovy Pesto

or

Grilled Australian Beef Tenderloin, Baked Potato

Chive Sour Cream, Sautéed Onion Nouveau

Grated Onion and Black Pepper Sauce

(80g)

or

Grilled Australian Beef Tenderloin, Baked Potato

Chive Sour Cream, Sautéed Onion Nouveau

Grated Onion and Black Pepper Sauce

(Add+1,650 / 120g)

or

Grilled Noto Beef Sirloin, Baked Potato

Chive Sour Cream, Sautéed Onion Nouveau

Grated Onion and Black Pepper Sauce

(Add+2,200 / 60g)

Lychee Mousse, Rhubarb Comfiture

Rhubarb and Raspberry Sherbet

or

Tarragon and Coconut Parfait Glacé

Passion and Coconut Sherbet

Coffee or Tea

五彩(Irodori)

8,500 (9,350)

Marinated Salmon and Spring Vegetable Terrine

Caviar, Turnip Purée, Micro Leaf Salad

or

Sautéed Foie Gras

Duck Leg Confit, Carrot Purée, Balsamic Sauce

Pan-Fried Tilefish

Braised Green Peas and Noto Pork Bacon

Vermouth Cream Butter Sauce

Grilled Australian Beef Tenderloin, Baked Potato

Chive Sour Cream, Sautéed Onion Nouveau

Grated Onion and Black Pepper Sauce

(80g)

or

Grilled Australian Beef Tenderloin, Baked Potato

Chive Sour Cream, Sautéed Onion Nouveau

Grated Onion and Black Pepper Sauce

(Add+1,650 / 120g)

or

Grilled Noto Beef Sirloin, Baked Potato

Chive Sour Cream, Sautéed Onion Nouveau

Grated Onion and Black Pepper Sauce

(Add+2,200 / 60g)

Pistachio Espuma

Chopped Gâteau Chocolat, Apricot Sherbet

or

Lemon Chiboust

Whipped Cream, Vanilla Ice Cream

Coffee or Tea

White Asparagus & Green Asparagus

10,000 (11,000)

White Asparagus Salad Mimosa Style

Bamboo Charcoal Tuile, Caviar, Micro Salad

Green Asparagus Velouté, French Blue Lobster Ravioli

Goat Cheese Cannelloni and Apples

Noto Blowfish, White Asparagus "Vol au Vent"

Saffron Cream Sauce

Slow-Cooked Guinea Fowl Breast

Green Asparagus, Morel Mushroom Duxelles

Hazelnut Flavor Hollandaise Sauce

or

Grilled Australian Beef Tenderloin, Baked Potato

Chive Sour Cream, Sautéed Onion Nouveau

Grated Onion and Black Pepper Sauce

(+880 / 80g, +1,650 / 120g)

or

Grilled Noto Beef Sirloin, Baked Potato

Chive Sour Cream, Sautéed Onion Nouveau

Grated Onion and Black Pepper Sauce

(+2,200 / 60g)

White Asparagus Ice Cream, Citrus Fruit Vacherin

Coffee or Tea


Starter

Caesar Salad, Romaine Lettuce, Noto Pork Bacon, Parmesan, Croutons

1,600 (1,760)

 Hokkaido Mozzarella, Heirloom Tomatoes, Basil Pesto, Olive Oil

1,800 (1,980)

 Noto Pork Pâté de Campagne with Foie Gras, Homemade Pickles, Dijon Mustard

2,000 (2,200)

Marinated Salmon and Spring Vegetable Terrine


1,800 (1,980)

Caviar, Turnip Purée, Micro Leaf Salad

Soup

Soup of The Day

900 (990)

 Vegetable Soup "Minestrone" Vermicelli Pasta, Pesto

1,100 (1,210)

Main

Grilled Flat Fish, Spring Vegetables, Shallot Confit, Italian Parsley and Anchovy Pesto 3,500 (3,850)

Duck Leg Confit, Roasted Potato, Spring Vegetables, Shallot Confit 2,800 (3,080)


Grilled Australian Beef Tenderloin (120g) 4,000 (4,400)

Baked Potato, Chive Sour Cream Sautéed Onion Nouveau, Grated Onion and Black Pepper Sauce

 Grilled Noto Beef Sirloin (120g) 5,800 (6,380)

Baked Potato, Chive Sour Cream Sautéed Onion Nouveau, Grated Onion and Black Pepper Sauce

Comfort Dishes

 Spaghetti Tomato Sauce, Seasonal Vegetables 1,600 (1,760)

Fresh Linguine, Snow Crab, Cream Bisque Sauce 1,800 (1,980)

 Beef Curry "Kanazawa Style" Tonkatsu, Cabbage 2,100 (2,310)

Noto Pork Tonkatsu Sandwich with Coleslaw 2,100 (2,310)

 Grilled Noto Beef Burger 2,200 (2,420)

Cheddar Cheese, Avocado Guacamole, Tomato, Roquette, Red Onion, Dill Pickles

All sandwiches are served with French Fries or Mixed Lettuce Leaves

Dessert

 Homemade Apple Pie, Vanilla Ice Cream 1,100 (1,210)

Forêt Noir, Kirsch Chocolate Cream, Griotte Sherbet 1,100 (1,210)

Lemon Chiboust, Whipped Cream, Vanilla Ice Cream 1,100 (1,210)

FIVE - GRILL & LOUNGE -

 Signature dish

 Vegetarian menu



In response to COVID-19, our teams are implementing enhanced measures for food preparation, set-up and service so that you and your loved ones can dine with confidence and peace of mind. Please scan the QR code to learn more about the enhanced hygiene measures we have taken.

Please inform our associates if you have any food allergies or special dietary requirements. FIVE - Grill & Lounge serves Hyakuman Goku rice from Ishikawa. Price within parentheses are inclusive of 10% consumption tax.