



Menu

Amuse-bouche

Spiny lobster wrapped in kadaif, deep-fried, lemongrass aroma
Cayenne pepper, paprika pepper, lemongrass
Sauce Américaine

Hors d'oeuvre

Seared splendid alfonsino (red bream) from Izu Shimoda, salad with caviar, New Summer
Orange flavor
New Summer Orange sauce (New Summer Orange juice, apple cider vinegar, olive oil)
Splendid alfonsino, caviar, cucumber, salad greens

Fish

Grilled live abalone and Parmigiano cheese risotto, liver sauce
Liver sauce (abalone liver, mirin*, abalone broth, fumet de poisson, fresh cream)
Risotto (rice, onion, fresh cream, Parmigiano cheese)

Meat

Japanese Black Wagyu beef fillet steak with braised beef tongue
Morel mushroom sauce (morel mushrooms, shallots, butter, Cognac, Madeira wine, veal
stock, fresh cream)
Braising Sauce (Cognac, Madeira wine, Port wine, red wine, demi-glace sauce)
Assorted vegetables

Before Dessert

Mascarpone cheese affogato
Mascarpone cheese ice cream (Mascarpone cheese, espresso, milk, starch syrup, granulated
sugar)

Dessert

Izu Guricha tea tiramisu with Joutarou mandarin orange Jelly
Guricha tea tiramisu (Guricha tea, Mascarpone cheese, fresh cream, matcha [powdered
green tea] liqueur)
Joutarou mandarin orange sorbet (Joutarou mandarin orange, syrup, lemon)

Petit Fours

Sablé cookies, balsamic-flavored ganache, grapefruit peel

Coffee or Tea

Presented by Chef. Shunsuke Suzuki

Izu Hotel Resort & Spa

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