MIDTOWN DINER

Restaurant Menu

Experience our carefully curated selection of authentic cuisine, featuring premium ingredients and masterful preparation. From refreshing cold dishes to hearty warm entrees, our diverse menu offers something special for every palate.

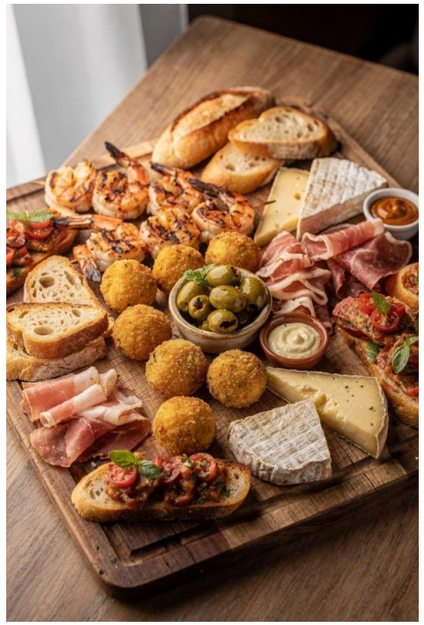
※Menu photos are for illustrative purposes only. Actual dishes may vary and may not exactly match the images.

Cold Dishes & Fresh Salads

Cold Appetizers

Delicately prepared cold dishes showcasing the finest seasonal ingredients, designed to awaken your senses and prepare you for the culinary journey ahead.

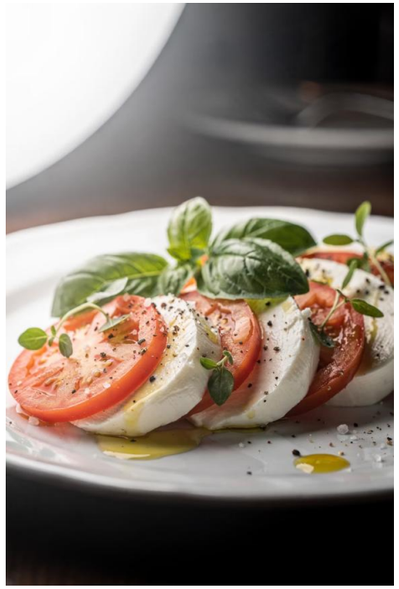
- **Avocado & Smoked Salmon Tartare** — ¥2,000
- **Caprese** — ¥2,500
- **Salmon Carpaccio** — ¥2,000



Garden Fresh Salads

Crisp, vibrant salads featuring locally sourced vegetables at their peak freshness, dressed with house-made vinaigrettes and premium oils.

- **Seafood Salad** — ¥1,800
- **Caesar Salad** — ¥1,500
- **Green Salad** — ¥1,300



Small Plates & Shareable Bites Bites

Cheese & Ajillo

- Cheese Platter — ¥2,300
- Ajillo — ¥2,000

Fried Favorites

- Chicken Nuggets — ¥1,300
- Fried Chicken (Zangi) — ¥1,400
- Fried Octopus — ¥1,300
- French Fries — ¥1,200

Side Selections

- Garlic Toast — ¥700
- Sausage Platter (6 pieces) — ¥1,500

Pizza & Pasta

Artisan Pizza

Hand-stretched dough topped with premium ingredients and baked to perfection in our traditional oven, delivering authentic Italian flavors with every slice.

- **Margherita Pizza — ¥3,000**
- **Salami Pizza — ¥3,000**
- **Sausage Pizza — ¥3,000**

Authentic Italian Pasta

Al dente pasta prepared with time-honored Italian techniques, tossed with house-made sauces and the finest ingredients for a truly satisfying experience.

- **Peperoncino — ¥1,800**
- **Thick-Cut Bacon Carbonara — ¥2,200**
- **Genovese — ¥2,300**
- **Arrabbiata — ¥2,200**
- **Mentaiko Cream Pasta — ¥2,300**
- **Tomato Cream Pasta — ¥2,500**

Fresh Seafood Selections

Showcasing the ocean's bounty, our seafood dishes feature premium fish and shellfish prepared in classic French style. Each dish is carefully crafted by our chef to highlight the natural flavors of the sea.

Salmon Meunière

Pan-seared salmon with delicate beurre blanc sauce

¥3,200

Today's White Fish Meunière

Chef's daily selection with beurre blanc sauce

¥3,200

Shrimp Blanchine

5 head-on shrimp with Americaine sauce

¥3,000

Premium Meat Selections

Indulge in our exquisite meat offerings, featuring carefully selected duck and Japanese Wagyu beef. Each cut is prepared with precision and paired with chef's special sauces to create an unforgettable dining experience.

Duck with Red Wine & Balsamic Sauce
200g — **¥8,000**

Sautéed Foie Gras
With balsamic and cassis sauce — 200g — **¥8,500**

Beef Fillet & Foie Gras
Rossini style — 150g
¥16,250

Wagyu Tagliata
Japanese Wagyu beef
150g — **¥7,000**

Diner Premium Steaks

1

Wagyu Sirloin
Garlic sauce or red wine & cassis sauce
300g — **¥12,000** | 200g — **¥9,000**

2

Wagyu Fillet
Red wine and balsamic sauce
150g — **¥12,000**

3

US Sirloin Steak
Classic preparation
300g — **¥5,000**

Sukiyaki & Shabu-Shabu

- **Wagyu Shabu-Shabu Set** — 2 servings, 400g meat — ¥18,000
- **Wagyu Sukiyaki Set** — 2 servings, 400g meat — ¥18,000

- Add 1 serving — ¥9,000
- Additional meat 100g — ¥7,000
- Vegetable set (1 serving) — ¥1,500

Hot Pot Specialty

Crab Nabe (Snow Crab)

Set for 2 servings — **¥25,000**

- Additional crab per serving — ¥9,500
- Vegetable set (1 serving) — ¥1,500

Traditional Japanese Cuisine

Authentic Japanese dishes prepared with reverence for tradition, featuring fresh seasonal ingredients and time-honored cooking techniques that showcase the essence of Japanese culinary art.

Tempura

- Large Head-On Shrimp (2 pieces) — ¥3,000
- Tempura Assortment — ¥3,500
- Premium Tendon — ¥4,500

Sashimi

- Tuna Sashimi — ¥4,500
- Tuna & Today's Fish Three-Kind Platter — ¥6,000
- Hokkaido Seafood Bowl Special — ¥5,500

Tonkatsu

- Black Pork Thick-Cut Loin Tonkatsu 300g — ¥3,500
- Thick-Cut Tonkatsu Curry — ¥4,200
- Thick-Cut Black Pork Katsudon — ¥3,800

Rice, Bread & Soups

Premium Koshihikari Rice

"Japanese Rice Special" — served with three seasonal accompaniments

¥1,100

Bread Set

Freshly baked artisan bread with butter

¥1,100

Soup Selection

Consommé or corn soup

¥600

Bread & Soup Set

Complete pairing

¥1,400

All prices include consumption tax.

A table charge of ¥1,000 per person will be added separately.