

Dinner Menu

Dinner Time

Restraunt 18:00 or 18:30

In room 17:30 bring to the room.

「Seafood Roasting Course」



2 seasonal appetizers/2 kinds of sashimi
 Summer vegetables and seafood or fuji no kuni pork yakiniku shabu
 Fried yam sea bream (plum flavor)
 Jako Sala
 Koshihikari rice /Miso soup
 Pickles /Seasonl dessert

¥ 4, 900(tax included)
 Non-club member ¥ 5,700

「Ookusu」

Dishes using many 「Kinmedai」
 (golden eye snapper)



3 seasonal appetizers/3 pieces of sashimi
 Simmered golden eye snapper
 Fried sea bream and yam plus one
 Seafoods baked in ceramic plate
 Sakura Shrimp and whitebait salad
 Rice cooked in a small pot with Kinmedai
 Miso soup/ Pickles
 Seasonal dessert

¥ 6, 400 (tax included)
 Non-club member ¥ 7,200

「Set meal of Simmered Kinmedai」 (golden eye snapper)



2 seasonal appetizers/2 pieces of sashimi
 Simmered golden eye snapper
 Fried sea bream and yam
 Rice and Miso soup / Pickles
 Seasonal dessert

¥ 3, 800(tax included)
 Non-club member ¥ 4,600

「Set meal of Sashimi boat」



2 seasonal appetizers
 Sashimi boat with 7or8 pieces of sashimi
 Fried sea bream and yam
 Rice and Miso soup / Pickles
 Seasonal dessert

¥ 3, 800 (tax included)
 Non-club member ¥ 4,600

※ Product image for illustration purposes only.
 Actual product may vary.

Special Menu

Order Time

Until 17:00

「Simmered Kinmetai」 (Golden eye snapper)



Izu is famous for its kinme (goldfish),
simmered in Sundance Resort Atami's
secret sauce.
Please enjoy the delicate flesh and flavor.

¥2,600 (tax included)
Cut style 1 piece ¥ 880

「Fuji no kuni pork in steamer basket」



Brand-named pork from Shizuoka
Prefecture steamed in a paulownia
wood steamer basket.
Please enjoy four different flavors.

¥ 1, 980 (tax included)

「Sasimi 5-Piece set」



Izu is famous for its fresh and
delicious sashimi! Please enjoy
Izu's typical sashimi.

¥ 1, 980 (tax included)

「Kamamishi」 (rice cooked in a small pot)



Kamameshi (rice cooked in a small pot)
with a little sweetness, such as
kinmedai (golden eye snappers) and
sakura ebi (sakura shrimp).

「Kinmedai / Sakuraebi / Sea bream」
Please choose from 3 kinds

¥ 1, 300 (tax included)
Set menu upgrade ¥1,280

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Morning Menu

Breakfast Time

Restraunt 8:00 or 8:30,9:00

In room 7:45 bring to

the room.

「Japanese breakfast」 with dried horse mackerel



Health-conscious Japanese breakfast. Fatty horse mackerel, rice with barley, mekabu (seaweed), kiriboshi (Simmered dried radish), etc. It is a simple and delicious meal.

¥ 1,380 (tax included)

「Lite breakfast」 (sausage plate)



Light meal. Salad/sausage/eggs on one plate. Rice can be changed to bread.

¥980 (tax included)

Moning service drinks

¥ 150 (tax included)

- Coffee (hot/ice)
- Milk (hot/ice)
- Tomato juice, salted



¥ 100 (tax included)

- Orange juice
- Apple juice
- Coke
- Ginger ale
- Oolong tea



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