

Dinner Menu



Dinner Time

Restraunt 18:00 or 18:30

In room 17:30 bring to the room.

「Shellfish and Mushroom Hot Pot」

The delicious umami of shellfish and mushrooms



2 seasonal appetizers/2 pieces of sashimi
Shellfish and Mushroom Hot Pot
Seafoods salad
Rice and Miso soup / Pickles
Seasonal dessert

¥ 4, 900 (tax included)

Non-club member ¥ 5,700

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



In your room OK!

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

「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 Sashimi boat」



In your room OK!

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



Oder Time

Until 17:00

「Simmered Kinmetai」 (Golden eye snapper)



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

¥2, 200 (tax included)

Set menu upgrade **¥1,350**

Cut style 1 piece **¥ 880**

「Sashimi 5-Piece set」



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

¥1, 980 (tax included)

「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)

「Kamameshi」 (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**

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

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



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