

# 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

## 「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.

**¥2,200** (tax included)

Set menu upgrade ¥1,350

Cut style 1 piece ¥880

## 「Sasimi 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)

## 「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

※ 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.