

Quick Bites [Ready Snacks]

Recommended

- Mixed Nuts ¥480
- Homemade Smoked Potato Salad ¥480
- Homemade Pickles ¥480
- Prosciutto (Jamon Serrano) ¥880
- Jambon Blanc - Homemade Ginjo Pork Ham ¥780



Figaro special
Cream Cheese
Marinated in Miso
¥580



Homemade Smoked Potato Salad
with Soft-Boiled Egg
¥580



Prosciutto and
Jambon Blanc Platter
¥980



Assortment of 3 types of cheese
and dried fruits
¥1,280

At our restaurant, we charge a seating fee of ¥500 per person for guests of elementary school age and above. As a replacement for the seating fee, we provide today's bread assortment.

Cold Dishes

[Vegetable Salad & Carpaccio]

- Fresh Tomato Caprese ¥780
- Horse Meat Carpaccio ¥880
- Scallop Carpaccio with Red Onion Sauce ¥980
- Roast Beef of Shinshu Apple Wagyu ¥1,380

Beef Tongue
Carpaccio
¥980

Recommended

Shinshu Salmon
Carpaccio
¥580

Colorful Vegetable Sticks
Shinshu miso bagna sauce
¥780

Prosciutto &
Fruit Salad
¥780

Caesar Salad
with Fukumi Chicken
from Shinshu
and Soft-boiled Egg
¥680



Homemade Charcuterie

Perfect with Wine

- Pâté de Campagne ¥780
- Prosciutto (Jamon Serrano) ¥880
- Jambon Blanc Homemade Ginjo Pork Ham ¥780

Recommended



Foie Gras and White Liver Mousse
¥880



Baguette ¥380



Crackers ¥280

Daily Charcuterie Plate (with Baguette)
¥1,600

A selection of 3 charcuterie items, chosen by the chef from today's recommendations



Recommended

Pork Rillettes
¥700

Slow-cooked pork turned into a paste, a perfect match for baguettes



Chicken Galantine
¥680

A traditional French dish of minced meat wrapped in thigh meat and roasted.



THANKS

Main Dish 【Figaro's Select Meats】

Australian Beef Sirloin (100g) ¥1,980

Shinshu Ginjo Pork Loin (140g) ¥1,580

Beef Skirt (100g) ¥2,380

Tender Beef Tongue Stew ¥1,680

We prepare our meat dishes using low-temperature cooking to enhance the flavor and tenderness of the meat. Please note that preparation may take around 30 minutes, so we kindly recommend ordering in advance.



Foie Gras Poêlé
¥1,900



Mixed Meat Plate
2servings ¥2,980
4servings ¥4,880

Grilled Australian Lamb Shoulder Loin
¥1,680



Roasted Fukumi Chicken Breast from Shinshu (100g)
¥980



Apple Wagyu Beef Sirloin from Shinshu (100g)
¥2,880



Bone-in Chicken Leg Confit
¥1,480



Warm Dishes

[Fried, Grilled, and Oven-Baked]

Classic French Fries ¥480



Cabbage Steak
with Burnt Anchovy Butter
¥680

Chorizo Sausage
¥580



Quiche Lorraine
¥780



Recommended

Burgundy Butter
Fries
¥680

Burgundy butter is a flavorful homemade butter blended with garlic and parsley.



Assorted Sausages
(Bone-in, Herb, Chorizo)
¥1,380



Ravioli Chips
with Salsa Sauce
¥580



Fried Camembert
Cheese
¥780



Cocotte

[Stewed Dish & Ajillo & Burgundy Butter] With Baguette

Ajillo with Bacon and Vegetables ¥980

Beef Tendon Stewed in Red Wine ¥900

Burgundy butter is a flavorful homemade butter blended with garlic and parsley.



Crackers ¥280



Baguette ¥380



Whole Camembert Cheese
Ajillo
(with Baguette) ¥1,280



Oyster and Mushroom Ajillo
with Burgundy Butter
(with Baguette) ¥1,080



Spicy Chorizo
Ajillo
(with Baguette) ¥880

Shrimp and Vegetables
Ajillo

(with Baguette) ¥1,180



Shrimp with Burgundy Butter
(with Baguette)
¥1,080



Recommended

Meals [Bread & Rice]

Garlic Toast (1/4 loaf) ¥440

Cheese Garlic Toast (1/4 loaf) ¥540

Today's Bread Assortment ¥550



Olive Oil
¥180



Calpis Butter
¥200

This is a rich and rare butter made from the cream produced during the manufacturing process of Calpis.

Garlic Rice with Wagyu Beef
¥880



Roast Beef Bowl
with Shinshu Apple Wagyu beef
¥980



Recommended

Cheese Risotto
Topped with Prosciutto
¥980



Baguette ¥380



Crackers ¥280

Dessert

Baked Cheesecake ¥680

Rich Gateau Chocolat ¥680

Recommended

Pistachio Ice Cream
¥580



Crème Brûlée
¥580

Our staff will caramelize it at your table.



Beer

Kirin Iciban Shibori	¥580
Shandygaf	¥780
Red eye	¥780
Panache Beer	¥780
Greens free Non-alcoholic beer	¥580

WineHighball

White Yball	¥780
White wine+Grapefruit juice+Tonic water	
Red Yball	¥780
Red wine+Orange juice+Ginger ale	

StandardCocktails

ALL ¥770

Cassis Orange	Campari Orange	Gin and Tonic	Kir
Cassis Grapefruit	Campari Grapefruit	Gin Rickey	Kitty
Cassis Soda	Spumoni	Gin Lime	Cardinal
Fuzzy Navel	Campari Soda	Gin Buck	Mimosa
Peach Grapefruit	Tiffin Ginger	Vodka Tonic	Kir Royale
Reggae Punch	Tiffin Milk	Vodka Rickey	Spritzer
Peach Soda	Black Russian	Moscow Mule	
Amaretto Orange	Rum and Coke	Bloody Mary	
Amaretto Ginger	Rum and Tonic	Operator	



SpecialCocktails

ALL ¥880

Apricot moni

A refreshing cocktail made with apricot liqueur and grapefruit

Kalua milk

A dessert cocktail using cocoa powder and vanilla essence

Kyoho moni

Made with Japanese Kyoho grape liqueur

Figaro's mojito

A refreshing cocktail with fresh mint and lime

Matsumoto's breeze

Vodka + Shinshu apple juice + cranberry juice

Orange tea squash

A refreshing cocktail with tea liqueur and fresh orange

Figaro's hot wine

Homemade non-alcoholic wine with a blend of citrus and various spices



Whisky

(with water, on the rocks, with soda, straight)

Suntory KAKU	¥480
Mars Whisky SHINSHU	¥680
Mars Whisky IWAI	¥780
CHITA	¥880
HAKUSHU	¥980
FUJI	¥980
YAMAZAKI	¥1,800
KOMAGATAKE 2014 -SENRYUKU-	¥1,800
KOMAGATAKE 2015 -SHION-	¥1,800



Highball

¥480

Scotch Bourbon

(with water, with soda, on the rocks, straight)

Jim Beam	¥580
Maker's Mark	¥780
Glenfiddich 12 Years	¥880
Talisker 10 Years	¥880

SoftDorink&Non-AlcoholicCocktails

Oolong Tea	¥440	Strawberry Milk	¥680
Orange Juice	¥440	Mango Milk	¥680
Grapefruit Juice	¥440	Pine Soda	¥680
Tomato Juice	¥440	Peach Orange	¥680
Shinshu Grape Juice	¥550	Peach Grapefruit	¥680
Shinshu Apple Juice	¥550	Peach Oolong	¥680
Sweet Ginger Ale	¥550	Pine Orange	¥680
Coca-Cola	¥550	Shirley Temple	¥680
		China Blue	¥680

