

Appetizers

Appetizer Selection	980
Shrimp & squid spring roll	560
Fresh fish carpaccio with our original sauce	630
Horse meat Carpaccio with Parmesan cheese	730
Roast beef marinated with miso Beef stewed in miso served with garlic toast.	630
Eye of scallop poele with butter and balsamic sauce	680
White shellfish & mushroom herb butter grill	580

Salads & Soups

Gazpacho A chilled vegetable soup from Andalusia, Spain.	460
Tom yum goong A spicy soup with Japanese lobster.	530
Organic garden salad	530
Riverview's original grilled Caesar salad Caesar salad Riverview style!	630
Vegetables in bagna cauda sauce Enjoy vegetables served with a warm garlic and anchovy sauce	580

Fritto Dishes

Mayonnaise shrimp Riverview Chinois style	630
A popular dish with a zest of lemon	
Shrimp with chili sauce Chinois style	680
Served with totopos.	
Vegetable fritto	660
Served with Toscana lardo	
Chicken fritto	680
Crispy on the outside and juicy on the inside!	

Rice Dishes

Seafood paella	1480
A dish for 2-3 people to share. It takes around 20-30 minutes to prepare, so order early!	
Fresh seafood Yukhoe	880
Riverview style yukhoe served with raw egg.	
Riverview style steak and rice dish	980
Steak with a sweet and salty sauce and soft-boiled egg.	

Seafood Dishes

Nihon-kai Fish of the Day	1180
Spicy black-throat sea-perch grill (for 2-3 people) Local Shimane sea-perch with crab and octopus!	1480
Acqua pazza (for 2-3 people) A steamed fish in Italian style cooked in a world renowned La Creuset pan!	1280

Tortillas

Choose 3 ingredients to make your own original tortillas!

Tortillas (for 2-3 people)	1480
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Choose three from below.

Shrimp fritto, roast chicken, duck pastrami, chili meat, roast pork, today's recommendation.

Pasta & Pizza

Cabbage and karasumi (roe) peperoncino Great tasting sweet cabbage and salty roe with anchovy!	880
Chef's special pasta Seafood pasta of the day	980
Mozzarella, basil and tomato sauce pizza A simple margarita pizza!	860
Tuna and lardo garlic pepper pizza A cheese without pizza	860

Tapas Selection

Dried fig with butter	430
Goes well with both red and white wine	
Dried grapes on the bough	380
Tortilla chips	430
Served with tomato chili and avocado dip.	
Bread Selection	520
The bread served goes well with cheese and wine.	
Garlic toast (2 pieces)	380
Shrimp in garlic oil with baguette	680
The perfect tapas dish – goes well with wine.	
Cheese Selection	980
A selection of the world's cheeses. If you have a request, ask the staff!	
Camembert fondue grill	1280
Oven grilled cheese served with a baguette	
Potato and cheese gratin dauphinois	530
Our popular French dish!	
Spanish jamon serrano	980
Spanish ham that is cut after ordering	

Charcoal Grill

Australian lamb-chop Served with miso and blue cheese sauce	1380
Spanish Iberian pork Served with scallion oil and garlic soy sauce	1480
Shimane beef Served with our chef's original sauce	2480
Seafood from the Sea of Japan Ask the staff for details	1180
Sausage garnished with lime and herbs	830
Chicken with wasabi pepper sauce	1280

Desserts

Dessert Heaven	680
A selection of all our desserts! Numbers are limited so order early!	
Cheesecake	460
Sweet potato shochu ice-cream	460
(Does not contain alcohol)	
Italian praline semi-freddo	460
Served with cappuccino sauce.	
Campari crème brulee	460
Earl grey panna-cotta	460
With lots of cream!	
Champagne mousse and seasonal fruits parfait	480
Chocolate gateaux noir	460
Delicious chocolate cake served warm with ice-cream	

Seafood Course

This course can be enjoyed by 2 or more people!

¥2,520 per person

Shrimp & squid spring roll

Fresh fish Carpaccio with our original sauce

Vegetable fritto with Toscana lardo

Seafood Paella or Spicy black-throat sea-perch grill

Dessert of the Day

Coffee or Tea

*Espresso is also available

*Some dishes may change depending on the produce available.

Seasonal Course

¥3,150

Tandoori spice flavour shellfish with yogurt mint sauce

Fresh fish Carpaccio with our original sauce

Andalusian style chilled summer vegetable and tomato soup

(Please choose one of the following dishes)

Lamb chop with miso and blue cheese sauce

Shimane beef charcoal grill (+800 yen)

Fish of the day

Roast Iberian pork with scallion oil and garlic sauce

Dessert of the Day

Coffee or Tea

*Espresso is also available

*Last order for the course menus is 9:00pm.

Riverview Course

¥5,250

Selection of three seasonal items

Seasonal seafood Carpaccio

Andalusian style chilled summer vegetable and tomato soup

Conger eel and eggplant mille-feuille style with Madeira sauce

Roast Iberian pork with scallion oil and garlic sauce

Squid and rice with shijimi clam soup

Dessert

Drink

Coffee or Tea

*Espresso is also available

*Last order for the course menus is 9:00pm.

Lunch Menu

11:30-13:30 (Last orders)

Shokado Bento (30 available) 1000 yen

(6 starters, main dish, rice, miso soup, coffee)

Riverview Style Kaisen Yukhoe Don 1000 yen

(Fresh seafood, rice, egg, miso soup, coffee)

Pasta Lunch 1000 yen

(4 starters, pasta of the day, bread, coffee)

Shokado Gozen 1500 yen

(6 starters, fish or meat dish, rice, miso soup, dessert, coffee)

Zeitaku Gozen 2500 yen

(6 starters, Shimane beef steak, rice, miso soup, dessert, coffee)

Kids Lunch 500 yen

Dessert 300 yen