

## Appetizers

Assorted Appetizers	¥1,200
Today's Fish Carpaccio	¥1,100
Jamón Serrano	¥1,700
Vegetable Sticks	¥750
Mixed Marinated Olives	¥650
Cheese Selection	¥1,600

## Kushiage for August

Spring Starflower Wrapped with Pork	¥550
Bell Pepper and Cream Cheese Dumpling	¥550
Simmered Spaghetti Squash	¥550
Yam and Mentaiko Seasoned Cod Roe in Deep-fried Tofu	¥550
Gold Rush Sweet Corn	¥550
Basella Alba Wrapped with Loin Ham	¥550
White Bitter Gourd and Okinawa Mozuku Seaweed Dumpling	¥650
Mehikari Greeneye Fish	¥650
Longan Wrapped with Bacon Served with Black Vinegar Sauce	¥650
Yellowfin Tuna with Fresh Tomato Sauce	¥650
Scorched Scallop with Gorgonzola Sauce	¥650
Scorched Barracuda with Fresh Hokkaido Sea Urchin on Top	¥750
Early Summer Matsutake Mushroom and Hamo Japanese Conger	¥750

\* The menu may change without prior notice. Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.  
13% service charge and consumption tax will be added on your bill.

## SH'UN Speciality Kushiage

Sesame Kuzu Tofu	¥450
Camembert	¥450
Green Asparagus	¥650
Hokkaido Smelt	¥650
Japanese Pork and Leek	¥650
Tomato Risotto with Porcini Mushroom	¥750
Omi Beef with Mustard	¥850
Tiger Prawn	¥850

## Rice Dish

Cold Udon Noodles Zestily Flavored with Sudachi Citrus	¥800
Cold Udon Noodles Zestily Flavored with Sudachi Citrus with Grilled Isaki Fish on Top	¥900
Steamed Rice Cooked with Lightly Pickled Celery with Dashi Stock and Boiled Eel on Top	¥1,000

## Desserts

Pineapple Panna Cotta	¥1,000
Banana Passion Fruit Sherbet	¥1,200
Seasonal Fruit Selection	¥1,500
Seasonal Ice Cream	¥800

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