

Menu Traditional

Amuse

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Vegetable Sticks

Seasonal Radish, Sweet Palermo,
Elephant Foot Taro, Colinky Squash,
Suzu Pumpkin, Tomato, Italian Chicory

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Homemade Bread

SH'UN Original Mini Baguette and Onion Focaccia
with Whipped Butter

*

Selection of 7 Kushiage

Tiger Prawn

White Bitter Gourd and
Okinawa Mozuku Seaweed Dumpling

Mehikari Greeneye Fish

Longan Wrapped with Bacon Served
with Black Vinegar Sauce

Gold Rush Sweet Corn

Japanese Brand Pork and Leek

Bell Pepper and Cream Cheese Dumpling

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Rice Dish

Cold Udon Noodles Zestily Flavored
with Sudachi Citrus

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Dessert

Blueberry Ice Cream with Fresh Berries

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Coffee or Tea

¥6,500

*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.

Menu Fusion

Amuse

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Vegetable Sticks

Seasonal Radish, Sweet Palermo,
Elephant Foot Taro, Colinky Squash,
Suzu Pumpkin, Tomato, Italian Chicory

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Homemade Bread

SH'UN Original Mini Baguette and Onion Focaccia
with Whipped Butter

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Selection of 10 Kushiage

Tiger Prawn
Simmered Spaghetti Squash
Sesame Kuzu Tofu
Scorched Barracuda
with Fresh Hokkaido Sea Urchin on Top
Yam and Mentaiko Seasoned Cod Roe
in Deep-fried Tofu
Gold Rush Sweet Corn
Basella Alba Wrapped with Loin Ham
Yellowfin Tuna with Fresh Tomato Sauce
Omi Beef with Mustard
Scorched Scallop with Gorgonzola Sauce

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Rice Dish

Cold Udon Noodles Zestily Flavored with Sudachi
Citrus with Grilled Isaki Fish on Top

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Dessert

Banana Passion Fruit Sherbet

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Coffee or Tea

¥8,250

Recommendation

Assorted Appetizers ¥1,200

Jamón Serrano ¥1,700

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Menu SH'UN

Amuse

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Vegetable Sticks

Seasonal Radish, Sweet Palermo,
Elephant Foot Taro, Colinky Squash,
Suzu Pumpkin, Tomato, Italian Chicory
Italian Chicory, Yashiro Okra

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Homemade Bread

SH'UN Original Mini Baguette and Onion Focaccia
with Whipped Butter

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Selection of 14 Kushiage

Tiger Prawn

Spring Starflower Wrapped with Pork

Gold Rush Sweet Corn

Early Summer Matsutake Mushroom
and Hamo Japanese Conger

Omi Beef with Mustard

Sesame Kuzu Tofu

Yam and Mentaiko Seasoned Cod Roe
in Deep-fried Tofu

Longan Wrapped with Bacon Served
with Black Vinegar Sauce

Scorched Scallop with Gorgonzola Sauce

White Bitter Gourd and
Okinawa Mozuku Seaweed Dumpling

Yellowfin Tuna with Fresh Tomato Sauce

Scorched Barracud
with Fresh Hokkaido Sea Urchin on Top

Japanese Brand Pork and Leek

Simmered Spaghetti Squash

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Rice Dish

Steamed Rice Cooked with Lightly Pickled
Celery
with Dashi Stock and Boiled Eel on Top

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Dessert

Seasonal Fruit Selection

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Coffee or Tea

¥9,450

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