

Petit Midi

Amuse

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Chef Selection of 2 Appetizers

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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 6 Kushiage

Tiger Prawn
Bell Pepper and Cream Cheese Dumpling
Sesame Kuzu Tofu
Simmered Spaghetti Squash
Japanese Brand Pork and Leek
Basella Alba Wrapped with Loin Ham

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Rice Dish

Cold Udon Noodles Zestily Flavored
with Sudachi Citrus

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Dessert

Pineapple Panna Cotta

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Coffee or Tea

¥4,150

*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.

Midi SH'UN

Amuse

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Chef Selection of 3 Appetizers

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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 9 Kushiage

Tiger Prawn
Spring Starflower Wrapped with Pork
Mehikari Greeneye Fish
Gold Rush Sweet Corn
Yellowfin Tuna with Fresh Tomato Sauce
Sesame Kuzu Tofu
White Bitter Gourd and
Okinawa Mozuku Seaweed Dumpling
Omi Beef with Mustard
Yam and Mentaiko Seasoned Cod Roe
in Deep-fried Tofu

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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

¥5,450

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Le 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 12 Kushiage

Tiger Prawn
Scorched Scallop with Gorgonzola Sauce
Mehikari Greeneye Fish
Omi Beef with Mustard
Sesame Kuzu Tofu
Simmered Spaghetti Squash
Spring Starflower Wrapped with Pork
Early Summer Matsutake Mushroom
and Hamo Japanese Conger
Scorched Barracuda
with Fresh Hokkaido Sea Urchin on Top
Longan Wrapped with Bacon Served
with Black Vinegar Sauce
Japanese Brand Pork and Leek
Gold Rush Sweet Corn

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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

¥6,350

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