

Seasonal KUSHI Course Menu

"Summer"

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 8 Kushiage

Tiger Prawn

Early Summer Matsutake Mushroom
and Hamo Japanese Conger

Bell Pepper and Cream Cheese Dumpling

White Bitter Gourd and
Okinawa Mozuku Seaweed Dumpling

Scorched Barracuda
with Fresh Hokkaido Sea Urchin on Top

Basella Alba Wrapped with Loin Ham

Longan Wrapped
with Bacon Served with Black Vinegar Sauce

Omi Beef with Mustard

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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

¥8,250

* 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.