

Petit Midi

Amuse

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Chef Selection of 2 Appetizers

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Vegetable Sticks

Seasonal Radish, Seasonal Carrot,
Young Corn, Brussels Sprouts,
Snap Peas, Aiko Tomato, Chicory

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Homemade Bread

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

*

Selection of 6 Kushiage

Tiger Prawn
Japanese Brand Pork and Leek
Mugwort Tofu
Kyo-Raphran Wrapped with Pork
Snow Carrot Croquet
Akamoku Seaweed Dumpling

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Rice Dish

Rice Cooked with Burdock
and Vegetables, Dashi Stock

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Dessert

Matcha Pudding

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Coffee or Tea

¥4,150

Midi SH'UN

Amuse

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Chef Selection of 3 Appetizers

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Vegetable Sticks

Seasonal Radish, Seasonal Carrot,
Young Corn, Brussels Sprouts,
Snap Peas, Aiko Tomato, 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

Mugwort Tofu

Omi Beef with Mustard

Butterbur Wrapped with Beef

Bamboo Shoot with Basil Miso

Black Rockfish with Water Dropwort
and Vegetable Starchy Sauce

Broad Bean Wrapped with Loin Ham

Snow Carrot Croquet

Seared Spanish Mackerel with Bracken on Top

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Rice Dish

Rice Cooked with Burdock and Vegetables
with Minced Duck on Top, Dashi Stock

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Dessert

Vanilla Ice Cream and Fresh Berries

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Coffee or Tea

¥5,450

* 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.

Le SH'UN

Amuse

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Vegetable Sticks

Seasonal Radish, Seasonal Carrot,
Young Corn, Brussels Sprouts,
Snap Peas, Aiko Tomato, Chicory

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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

Omi Beef with Mustard

Japanese Brand Pork and Leek

Mugwort Tofu

Spring Onion Dumpling

White Asparagus

Wild-Caught Sea Bream and Cod Roe

Sakura Masu Cherry Salmon
and Dogtooth Violet

Broad Bean Wrapped with Loin Ham

Firefly Squid and Wild Rocambole
Wrapped with Soy Milk Skin

Kyo-Raphran Wrapped with Pork

Akamoku Seaweed Dumpling

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Rice Dish

Rice Cooked with Butterbur Sprout
with Scorched Miso on Top, Dashi Stock

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Dessert

Seasonal Fruit Selection

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Coffee or Tea

¥6,350