

Menu Traditional

Amuse

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Vegetable Sticks

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

*

Homemade Bread

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

*

Selection of 7 Kushiage

Tiger Prawn

Japanese Brand Pork and Leek

Mugwort Tofu

Firefly Squid and Wild Rocambole
Wrapped with Soy Milk Skin

Broad Bean Wrapped with Loin Ham

Snow Carrot Croquet

Black Rockfish with Water Dropwort
and Vegetable Starchy Sauce

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Rice Dish

Rice Cooked with Burdock
and Vegetables, Dashi Stock

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Dessert

Sakura Panna Cotta

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Coffee or Tea

¥6,500

Menu Fusion

Amuse

*

Vegetable Sticks

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

*

Homemade Bread

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

*

Selection of 10 Kushiage

Tiger Prawn
Omi Beef with Mustard
Mugwort Tofu
Kyo-Raphran Wrapped with Pork
Spring Onion Dumpling
Wild-Caught Sea Bream and Cod Roe
Akamoku Seaweed Dumpling
Sakura Masu Cherry Salmon
and Dogtooth Violet
Bamboo Shoot with Basil Miso
Ostrich Fern and Cheese Wrapped with Bacon

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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

¥8,250

Menu SH'UN

Amuse

*

Vegetable Sticks

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

*

Homemade Bread

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

*

Selection of 14 Kushiage

Tiger Prawn

Omi Beef with Mustard

Mugwort Tofu

Japanese Brand Pork and Leek

Spring Onion Dumpling

Bamboo Shoot with Basil Miso

Wild-Caught Sea Bream and Cod Roe

Firefly Squid and Wild Rocambole

White Asparagus

Ostrich Fern and Cheese Wrapped with Bacon

Butterbur Wrapped with Beef

Seared Spanish Mackerel with Bracken on Top

Sakura Masu Cherry Salmon
and Dogtooth Violet

Black Rockfish with Water Dropwort
and Vegetable Starchy Sauce

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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

¥9,450