

A la Carte

APPETIZER

Jamon Serrano, Parmesan, Olives	¥3,500
Bacon, Raclette	¥1,000
Filet de Salmon, Tartar Sauce Rōsti	¥1,500
Vegetable Crudités, Fermented Soy Bean Dip	¥1,000
Cheese Fondue	¥4,000
Tiger Prawn, Stewed Beef, Inca-no-Mezame Potato, Sweet Potato	

KUSHIAGE SEAFOOD

Mackerel Sandwich	¥700
Filefish	¥850
Sesame Yellowtail	¥850
Scallop, Sea Urchin Sauce	¥850
Hamo Japanese Conger Matsutake Mushroom	¥950
Hokkaido Smelt	¥950
Tiger Prawn	¥1,100

KUSHIAGE MEAT

Eggplant Wrapped in Loin Ham	¥700
Chicken, Mushroom, Cream Sauce	¥700
Stewed Pork, Quail Egg	¥850
Cordon Bleu	¥850
Roasted Beef, Premium Mushroom	¥850
Beef, Whole-Grain Mustard	¥1,100

KUSHIAGE VEGETABLES

Walnut Tofu	¥700
Green Papaya Wrapped in Soy Milk Skin	¥700
Malakoff (Cheese Dumpling)	¥700
Fig, Sesame Cream	¥700
Kawakami-Renkon Lotus Root, Leek Miso	¥700
Sweet Potato	¥700
Asparagus	¥850

KUSHIAGE CHEESE

Cheddar	¥600
Camembert	¥600
Mozzarella	¥600
Cheese Platter	¥3,500

RICE AND NOODLES

18 kinds of Grain Rice Steamed in Dashi	¥850
Seasonal Udon Noodles	¥850

DESSERT

Apple Pie	¥650
Seasonal Fruit Platter	¥850
Vanilla Ice Cream	¥500



World Travel Series:
Swiss

SET DINNER



SCAN HERE
to discover our farm to table partnership with Senshu Agri Farm



Traditional

¥8,500

FOCACCIA, TOASTED MINI BRIOCHE

AMUSE

Bacon, Mushroom, Sweet Potato, Raclette

CHEF SELECTION OF APPETIZERS

Filet de Salmon, Tartar Sauce
Rösti

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip

BASIL SORBET IN APPLE JUICE

VARIETY OF 8 SKEWERS

- Tiger Prawn
- Fig, Sesame Cream
- Roasted Beef, Premium Mushroom
- Mackerel Sandwich
- Walnut Tofu
- Eggplant Wrapped in Loin Ham
- Sesame Yellowtail
- Cordon Bleu

NOODLES

Seasonal Udon Noodles

DESSERT

Apple Pie



Fusion

¥10,500

FOCACCIA, TOASTED MINI BRIOCHE

AMUSE

Bacon, Mushroom, Sweet Potato, Raclette

CHEF SELECTION OF APPETIZERS

Filet de Salmon, Tartar Sauce
Rösti

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip

BASIL SORBET IN APPLE JUICE

VARIETY OF 11 SKEWERS

- Tiger Prawn
- Fig, Sesame Cream
- Roasted Beef, Premium Mushroom
- Walnut Tofu
- Cordon Bleu
- Hamo Japanese Conger, Matsutake Mushroom
- Green Papaya Wrapped in Soy Milk Skin
- Eggplant Wrapped in Loin Ham
- Kawakami-Renkon Lotus Root, Leek Miso
- Japanese Beef, Whole-Grain Mustard
- Sesame Yellowtail

RICE DISH

18 kinds of Grain Rice Steamed in Dashi
or Seasonal Udon Noodles

DESSERT

Apple Pie



SH'UN

¥12,500

FOCACCIA, TOASTED MINI BRIOCHE

AMUSE

Bacon, Mushroom, Sweet Potato, Raclette

CHEF SELECTION OF APPETIZERS

Filet de Salmon, Tartar Sauce
Rösti

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip

BASIL SORBET IN APPLE JUICE

VARIETY OF 14 SKEWERS

- Tiger Prawn
- Fig, Sesame Cream
- Stewed Pork, Quail Egg
- Hamo Japanese Conger, Matsutake Mushroom
- Japanese Beef, Whole-Grain Mustard
- Walnut Tofu
- Sesame Yellowtail
- Roasted Beef, Premium Mushroom
- Scallop, Sea Urchin Sauce
- Green Papaya Wrapped in Soy Milk Skin
- Kawakami-Renkon Lotus Root, Leek Miso
- Malakoff (Cheese Dumpling)
- Cordon Bleu
- Filefish

RICE DISH

18 kinds of Grain Rice Steamed in Dashi
or Seasonal Udon Noodles

DESSERT

Apple Pie



Vegetarian Menu

¥7,500

FOCACCIA, TOASTED MINI BRIOCHE

AMUSE

Squash, Mushroom, Sweet Potato, Raclette

CHEF SELECTION OF APPETIZERS

Seasonal Vegetable Tartar Sauce
Rösti

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on
Crushed Ice

VARIETY OF 9 SKEWERS

- Green Papaya Wrapped in Soy Milk Skin
- Malakoff (Cheese Dumpling)
- Fig, Sesame Cream
- Premium Mushroom
- Kawakami-Renkon Lotus Root, Leek Miso
- Walnut Tofu
- Onion
- Asparagus
- Camembert

RICE DISH

18 kinds of Grain Rice Steamed in Tea
Japanese Pickles

DESSERT

Apple Pie