

A la Carte

APPETIZER

Jamon Serrano, Parmesan, Olives	¥3,500
Bacon, Raclette	¥1,000
Filet de Salmon, Tartar Sauce Rsti	¥1,500
Vegetable Crudits, 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 LUNCH



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



Petit Midi

¥5,500

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

VARIETY OF 6 SKEWERS

- Filefish
- Stewed Pork, Quail Egg
- Walnut Tofu
- Kawakami-Renkon Lotus Root, Leek Miso
- Chicken, Mushroom, Cream Sauce
- Malakoff (Cheese Dumpling)

RICE DISH

18 kinds of Grain Rice Steamed in Dashi

DESSERT

Apple Pie



Midi SH’UN

¥7,500

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 9 SKEWERS

- Tiger Prawn
- Malakoff (Cheese Dumpling)
- Mackerel Sandwich
- Walnut Tofu
- Stewed Pork, Quail Egg
- Japanese Beef, Whole-Grain Mustard
- Kawakami-Renkon Lotus Root, Leek Miso
- Filefish
- Chicken, Mushroom, Cream Sauce

NOODLES

Seasonal Udon Noodles

DESSERT

Apple Pie



Le SH’UN

¥9,500

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 12 SKEWERS

- Tiger Prawn
- Green Papaya Wrapped in Soy Milk Skin
- Mackerel Sandwich
- Japanese Beef, Whole-Grain Mustard
- Walnut Tofu
- Malakoff (Cheese Dumpling)
- Sesame Yellowtail
- Chicken, Mushroom, Cream Sauce
- Filefish
- Kawakami-Renkon Lotus Root, Leek Miso
- Cordon Bleu
- Scallop, Sea Urchin Sauce

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

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