

A la Carte

APPETIZER

Jamon Serrano, Olives	¥2,200
Cauliflower Mousse	¥1,000
Dried Mullet Roe, Grissini	
Yellowtail Salad, Vinaigrette Sauce	¥1,500
Lotus Root, Turnip	
Vegetable Crudités, Fermented Soy Bean Dip	¥1,000
Cheese Fondue	¥4,000
Tiger Prawn, Stewed Beef, Inca-no-Mezame Potato, Sweet Potato	

KUSHIAGE SEAFOOD

Redwing Searobin	¥700
Shrimp and Avocado	¥700
Spanish Mackerel	¥850
Cod Brandade	¥850
Red Snow Crab and Lily Bulb Dumpling	¥950
Hokkaido Smelt	¥950
Tiger Prawn	¥1,100

KUSHIAGE MEAT

Gingko wrapped in Loin Ham	¥700
Chicken Galantine	¥700
Japanese Pork Pickled in Miso	¥850
Beef Bourguignon	¥850
Japanese Beef, Whole-Grain Mustard	¥1,100

KUSHIAGE VEGETABLES

Seasonal Tofu	¥700
Rolled Chinese Cabbage	¥700
Chinese Yam and Mentaiko Spicy Cod Roe	¥700
Sweet Potato	¥700
Taro Croquette, Blue Cheese	¥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 Green Tea Soba Noodles	¥850

DESSERT

Canelé	¥650
Seasonal Fruit Platter	¥850
Vanilla Ice Cream	¥500



World Travel Series: France

SET DINNER



 Locally-Sourced 地産
  Vegetarian ベジタリアン
  Nut-Free ナッツフリー
  Gluten-Free グルテンフリー
  Dairy-Free デイリーフリー



SCAN HERE

契約農家「泉州アグリ」との取り組みについてはこちらをご覧ください。



Traditional

¥8,500

GARLIC BREAD, TOASTED MINI BRIOCHE



AMUSE

Cauliflower Mousse
Dried Mullet Roe, Grissini

CHEF SELECTION OF APPETIZERS

Yellowtail Salad, Vinaigrette Sauce
Lotus Root, Turnip

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET

VARIETY OF 8 SKEWERS

- Tiger Prawn
- Chinese Yam and Mentaiko Spicy Cod Roe
- Spanish Mackerel
- Seasonal Tofu
- Beef Bourguignon
- Rolled Chinese Cabbage
- Sweet Potato
- Redwing Searobin

NOODLES

Seasonal Green Tea Soba Noodles

DESSERT

Canelé



Fusion

¥10,500

GARLIC BREAD, TOASTED MINI BRIOCHE



AMUSE

Cauliflower Mousse
Dried Mullet Roe, Grissini

CHEF SELECTION OF APPETIZERS

Yellowtail Salad, Vinaigrette Sauce
Lotus Root, Turnip

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET

VARIETY OF 11 SKEWERS

- Tiger Prawn
- Chicken Galantine
- Sweet Potato
- Rolled Chinese Cabbage
- Taro Croquette, Blue Cheese
- Spanish Mackerel
- Beef Bourguignon
- Gingko Wrapped in Loin Ham
- Chinese Yam and Mentaiko Spicy Cod Roe
- Japanese Beef, Whole-Grain Mustard
- Shrimp and Avocado

RICE DISH

18 kinds of Grain Rice Steamed in Dashi
or Seasonal Green Tea Soba Noodles

DESSERT

Canelé



SH`UN

¥12,500

GARLIC BREAD, TOASTED MINI BRIOCHE



AMUSE

Cauliflower Mousse
Dried Mullet Roe, Grissini

CHEF SELECTION OF APPETIZERS

Yellowtail Salad, Vinaigrette Sauce
Lotus Root, Turnip

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET

VARIETY OF 14 SKEWERS

- Tiger Prawn
- Gingko Wrapped in Loin Ham
- Cod Brandade
- Chinese Yam and Mentaiko Spicy Cod Roe
- Japanese Beef, Whole-Grain Mustard
- Seasonal Tofu
- Red Snow Crab and Lily Bulb Dumpling
- Beef Bourguignon
- Shrimp and Avocado
- Spanish Mackerel
- Japanese Pork Pickled in Miso
- Redwing Searobin
- Taro Croquette, Blue Cheese
- Rolled Chinese Cabbage

RICE DISH

18 kinds of Grain Rice Steamed in Dashi
or Seasonal Green Tea Soba Noodles

DESSERT

Canelé



Vegetarian Menu

¥7,500

GARLIC BREAD, TOASTED MINI BRIOCHE



AMUSE

Cauliflower Mousse
Mushroom, Grissini

CHEF SELECTION OF APPETIZERS

Seasonal Vegetable Salad, Vinaigrette Sauce

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



VARIETY OF 9 SKEWERS

- Chinese Yam
- Gingko
- Manganji Pepper
- Camembert
- Sweet Potato
- Seasonal Tofu
- Onion
- Asparagus
- Taro Croquette, Blue Cheese

RICE DISH

18 kinds of Grain Rice Steamed in Tea
Japanese Pickles

DESSERT

Canelé

