

A la Carte

APPETIZER

Jamon Serrano, Olives	¥2,200
Puffer Fish and Chinese Cabbage with Grated Radish	¥1,000
Duck Prosciutto Tofu-dressed Berries	¥1,500
Vegetable Crudités, Fermented Soy Bean Dip	¥1,000
Cheese Fondue	¥3,000

KUSHIAGE VEGETABLES

Seasonal Tofu	¥700
Marinated Canola Flower	¥700
Lily Bulb, Yuzu Miso	¥700
Sweet Potato	¥700
Lotus Root Dumpling	¥700
Radish and Dried Mullet Roe Oden Style	¥850
Asparagus	¥850

KUSHIAGE SEAFOOD

Smelt	¥700
Kazunoko Herring Roe	¥700
Miso-marinated Sablefish	¥850
Snow Crab Cream Croquette	¥850
Amadai Tilefish	¥950
Hokkaido Smelt	¥950
Puffer Fish and Soft Roe	¥1,100
Tiger Prawn	¥1,100

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

KUSHIAGE MEAT

Arrowhead Wrapped in Loin Ham	¥700
Mochi Rice Cake Wrapped in Bacon	¥700
Chicken Dumpling Quail Egg	¥850
Beef Tongue, Salt and Leek	¥850
Japnese Beef, Whole-grain Mustard	¥1,100

DESSERT

Roasted Green Tea Ice Cream	¥650
Seasonal Fruit Platter	¥850
Vanilla Ice Cream	¥500



World Travel Series:
Japan

SET LUNCH



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。





Petit Midi


¥5,500

ONION FOCACCIA
TOASTED MINI BRIOCHE  





AMUSE

Puffer Fish and Chinese Cabbage
with Grated Radish  









CHEF SELECTION OF APPETIZERS

Duck Prosciutto 
Tofu-dressed Berries

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip
   



VARIETY OF 6 SKEWERS

- Marinated Canola Flower 
- Seasonal Tofu  
- Chicken Dumpling Quail Egg 
- Smelt 
- Mochi Rice Cake Wrapped in Loin Bacon 
- Sweet Potato  

RICE DISH

18 kinds of Grain Rice Steamed in Dashi   

DESSERT

Roasted Green Tea Ice Cream  





Midi SH`UN


¥7,500

ONION FOCACCIA
TOASTED MINI BRIOCHE  





AMUSE

Puffer Fish and Chinese Cabbage
with Grated Radish  

CHEF SELECTION OF APPETIZERS

Duck Prosciutto 
Tofu-dressed Berries

SEASONAL VEGETABLE STICKS



Vegetable Crudités, Fermented Soy Bean Dip
   

SEASONAL SORBET    



VARIETY OF 9 SKEWERS

- Tiger Prawn 
- Chicken Dumpling Quail Egg 
- Seasonal Tofu  
- Mochi Rice Cake Wrapped in Loin Bacon 
- Smelt 
- Marinated Canola Flower 
- Sweet Potato  
- Beef Tongue, Salt and Leek 
- Miso-marinated Sablefish 

NOODLES

Seasonal Green Tea Soba Noodles  

DESSERT

Roasted Green Tea Ice Cream  





Re SH`UN


¥9,500

ONION FOCACCIA
TOASTED MINI BRIOCHE  





AMUSE

Puffer Fish and Chinese Cabbage
with Grated Radish  

CHEF SELECTION OF APPETIZERS















Duck Prosciutto 
Tofu-dressed Berries

SEASONAL VEGETABLE STICKS






Vegetable Crudités, Fermented Soy Bean Dip
   

SEASONAL SORBET    



VARIETY OF 12 SKEWERS

- Tiger Prawn 
- Arrowhead Wrapped in Loin Ham 
- Smelt 
- Lotus Root Dumpling 
- Japanese Beef Whole-grain in Mustard 
- Seasonal Tofu  
- Puffer Fish and Soft Roe 
- Lily Bulb, Yuzu Miso  
- Amadai Tilefish 
- Radish and Dried Mullet Roe Oden Style 
- Beef Tongue, Salt and Leek 
- Kazunoko Herring Roe 

RICE DISH

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

DESSERT

Roasted Green Tea Ice Cream  






Vegetarian Menu



¥7,500

ONION FOCACCIA
TOASTED MINI BRIOCHE  





AMUSE

Mushroom and Chinese Cabbage
with Grated Radish   

CHEF SELECTION OF APPETIZERS

Seasonal Vegetable Salad  
Tofu-dressed Berries





SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip
   



VARIETY OF 9 SKEWERS

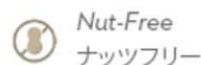
- Lotus Root Dumpling  
- Lily Bulb, Yuzu Miso  
- Canola Flower  
- Camembert  
- Arrowhead  
- Seasonal Tofu  
- Sweet Potato  
- Asparagus  
- Mochi Rice Cake  

RICE DISH

18 kinds of Grain Rice Steamed in Tea    
Japanese Pickles

DESSERT

Roasted Green Tea Ice Cream  



• All prices in our menus are inclusive of 13% service charge and 10% consumption tax.
• Menu items may be revised according to market availability without prior notice.