

A la Carte

APPETIZER

- Jamon Serrano, Olives ¥2,200
- Asparagus Mousse ¥1,000
- Smoked Salmon, Cream Cheese Salad Style ¥1,500
- Vegetable Crudités, Fermented Soy Bean Dip ¥1,000
- Cheese Fondue ¥3,000

KUSHIAGE SEAFOOD

- Grilled Hokke Mackerel ¥700
- Sillago ¥700
- Sweet Fish ¥850
- Fish & Chips ¥850
- Mussel Wrapped in Bread ¥850
- Hokkaido Smelt ¥950
- Tiger Prawn ¥1,100

KUSHIAGE MEAT

- Swiss Chard Wrapped in Loin Ham ¥700
- Gnouchi Cheddar Wrapped in Bacon ¥850
- Okinawa Shallto Wrapped in Lamb Meat ¥850
- Australian Beef, Watercress ¥850
- Japanese Beef, Whole-Grain Mustard ¥1,100

KUSHIAGE VEGETABLES

- Seasonal Tofu ¥700
- Sweet Potato ¥700
- Faba Beens, Cheese ¥700
- Kyarabuki Butterbur Stalk ¥700
- Simmered Eggplant ¥700
- Bracken Root Deep Fried Tofu ¥850
- Asuparagus ¥950

KUSHIAGE CHEESE

- Cheddar ¥600
- Camembert ¥600
- Mozzarella ¥600
- Homemade Rice Croquettes ¥1,000

RICE AND NOODLES

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

DESSERT

- Berry Pavlova, Hokey Pokey Ice Cream ¥750
- Seasonal Fruit Platter ¥850
- Vanilla Ice Cream ¥500



World Travel Series: Oceania

SET LUNCH



Locally-Sourced 地元産
 Vegan ビーガン
 Gluten-Free グルテンフリー
 Nut-Free ナッツフリー
 Daily-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

Asparagus Mousse



CHEF SELECTION OF APPETIZERS

Smoked Salmon, Cream Cheese
Salad Style

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



VARIETY OF 6 SKEWERS

- Bracken Root Deep Fried Tofu
- Swiss Chard Wrapped in Loin Ham
- Kyarabuki Butterbur Stalk
- Seasonal Tofu
- Sillago
- Simmered Water Eggplant



RICE DISH

18 Kinds of Grain Rice Steamed in Dashi



DESSERT

Berry Pavloba, Hokey Pokey Ice Cream



Midi SH`UN

¥7,500

ONION FOCACCIA
TOASTED MINI BRIOCHE



AMUSE

Asparagus Mousse



CHEF SELECTION OF APPETIZERS

Smoked Salmon, Cream Cheese
Salad Style

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 9 SKEWERS

- Tiger Prawn
- Kyarabuki Butterbur Stalk
- Seasonal Tofu
- Swiss Chard Wrapped in Loin Ham
- Grilled Hokke Mackerel
- Simmered Eggplant
- Bracken Root Deep Fried Tofu
- Australian Beef, Watercress
- Sillago



NOODLES

Seasonal Udon Noodles



DESSERT

Berry Pavloba, Hokey Pokey Ice Cream



Le SH`UN

¥9,500

ONION FOCACCIA
TOASTED MINI BRIOCHE



AMUSE

Asparagus Mousse



CHEF SELECTION OF APPETIZERS

Smoked Salmon, Cream Cheese
Salad Style

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 12 SKEWERS

- Tiger Prawn
- Okinawa Shallto Wrapped in Lamb Meat
- Faba Beans, Cheese
- Mussel Wrapped in Bread
- Japanese Beef, Whole-Grain Mustard
- Fish & Chips
- Sweet Fish
- Seasonal Tofu
- Asparagus
- Simmered Eggplant
- Gnocchi Cheddar Wrapped in Bacon
- Grilled Hokke Mackerel



RICE DISH

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



DESSERT

Berry Pavloba and Hokey Pokey Ice Cream



Vegetarian Menu

¥7,500

ONION FOCACCIA
TOASTED MINI BRIOCHE



AMUSE

Wild Edible Plants Vineger Miso
Vineger Miso



CHEF SELECTION OF APPETIZERS

Seasonal Vegetable Salad Style

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



VARIETY OF 9 SKEWERS

- Kyarabuki Butterbur
- Simmered Eggplant
- Faba Beans, Cheese
- Camembert
- Sweet Potato
- Seasonal Tofu
- Gnocchi
- Asparagus
- Bracken Root Deep Fried Tofu



RICE DISH

18 Kinds of Grain Rice Steamed in Tea



DESSERT

Berry Pavloba, Hokey Pokey 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.