

A la Carte

APPETIZER

- Jamon Serrano, Olives ¥2,200
- Cheese Tofu ¥1,000
- Filet de Salmon ¥1,500
- Vegetable Crudités, Fermented Soy Bean Dip ¥1,000
- Cheese Fondue ¥3,000

KUSHIAGE SEAFOOD

- Grilled Seaperch Wakasa Style ¥700
- Flatfish, Amanaga Sweet Pepper ¥700
- Cuttlefish, Sea Urchin ¥850
- Unagi Eel and Egg ¥850
- Hama Pike Conger ¥850
- Hokkaido Smelt ¥950
- Tiger Prawn ¥1,100

KUSHIAGE MEAT

- Malaber Spinach Wrapped in Loin Ham ¥700
- Sauerkraut Wapped in Pork ¥850
- Rinderrouladen ¥850
- Foie Gras, Eggplant ¥950
- Japanese Beef, Whole-Grain Mustard ¥1,100

KUSHIAGE VEGETABLES

- Seasonal Tofu ¥700
- Sweet Potato ¥700
- Star-of David Okra ¥700
- Corn ¥700
- Bitter Gourd, Deep Fried Tofu ¥850
- Spaghetti Squash ¥850
- Edamame Cheese Croquet ¥850
- Asparagus ¥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

- Apple Tart, Yogurt Sorbet ¥750
- Seasonal Fruit Platter ¥850
- Vanilla Ice Cream ¥500



World Travel Series: Germany

SET LUNCH



Locally-Sourced 地元産 Sea Food 魚介類 Vegetarian ベジタリアン 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

PRETZELS
TOASTED MINI BRIOCHE

AMUSE
Cheese Tofu

CHEF SELECTION OF APPETIZERS
Filet de Salmon

SEASONAL VEGETABLE STICKS
Vegetable Crudités, Fermented Soy Bean Dip

VARIETY OF 6 SKEWERS
• Grilled Seaperch Wakasa Style
• Seasonal Tofu
• Bitter Gourd, Deep Fried Tofu
• Sauerkraut Wrapped in Pork
• Spaghetti Squash
• Edamame Cheese Croquet

RICE DISH
18 Kinds of Grain Rice Steamed in Dashi

DESSERT
Apple Tart, Yogurt Sorbet



Midi SH`UN

¥7,500

PRETZELS
TOASTED MINI BRIOCHE

AMUSE
Cheese Tofu

CHEF SELECTION OF APPETIZERS
Filet de Salmon

SEASONAL VEGETABLE STICKS
Vegetable Crudités, Fermented Soy Bean Dip

SEASONAL SORBET

VARIETY OF 9 SKEWERS
• Tiger Prawn
• Bitter Gourd, Deep Fried Tofu
• Grilled Seaperch Wakasa Style
• Edamame Cheese Croquet
• Spaghetti Squash
• Rinderrouladen
• Seasonal Tofu
• Sauerkraut Wrapped in Pork
• Flatfish, Amanaga Sweet Pepper

NOODLES
Seasonal Udon Noodles

DESSERT
Apple Tart, Yogurt Sorbet



Le SH`UN

¥9,500

PRETZELS
TOASTED MINI BRIOCHE

AMUSE
Cheese Tofu

CHEF SELECTION OF APPETIZERS
Filet de Salmon

SEASONAL VEGETABLE STICKS
Vegetable Crudités, Fermented Soy Bean Dip

SEASONAL SORBET

VARIETY OF 12 SKEWERS
• Tiger Prawn
• Malabar Spinach Wrapped in Loin Ham
• Corn
• Cuttlefish, Sea Urchin
• Japanese Beef, Whole-Grain Mustard
• Foie Gras, Eggplant
• Flatfish, Amanaga Sweet Pepper
• Seasonal Tofu
• Hamo Pike Conger
• Star-of-David Okra
• Rinderrouladen
• Unagi Eel and Egg

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

DESSERT
Apple Tart, Yogurt Sorbet



Vegetarian Menu

¥7,500

PRETZELS
TOASTED MINI BRIOCHE

AMUSE
Cheese Tofu

CHEF SELECTION OF APPETIZERS
Seasonal Vegetable, Mashed Potato

SEASONAL VEGETABLE STICKS
Vegetable Crudités, Fermented Soy Bean Dip

VARIETY OF 9 SKEWERS
• Star-of-David Okra
• Corn
• Edamame Cheese Croquet
• Cheese
• Sweet Potato
• Seasonal Tofu
• Spaghetti Squash
• Asparagus
• Bitter Gourd, Deep Fried Tofu

RICE DISH
18 Kinds of Grain Rice Steamed in Dashi

DESSERT
Apple Tart, Yogurt Sorbet



• 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.