

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
- Hamo Pike Conger ¥850
- Hokkaido Smelt ¥950
- Tiger Prawn ¥1,100

KUSHIAGE MEAT

- Malaber Spinach Wrapped in Loin Ham ¥700
- Sauerkraut Wrapped 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 DINNER



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。



Traditional

¥8,500

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 8 SKEWERS

- Tiger Prawn
- Malabar Spinach Wrapped in Loin Ham
- Grilled Seaperch Wakasa Style
- Seasonal Tofu
- Spaghetti Squash
- Star-of-David Okra
- Rinderrouladen
- Cuttlefish, Sea Urchin

NOODLES

Seasonal Udon Noodles

DESSERT

Apple Tart, Yogurt Sorbet



Fusion

¥10,500

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 11 SKEWERS

- Tiger Prawn
- Edamame Cheese Croquet
- Unagi Eel and Eggplant
- Malabar Spinach Wrapped Loin Ham
- Seasonal Tofu
- Sauerkraut Wrapped in Pork
- Foie Gras, Eggplant
- Corn
- Hamo Pike Conger
- Japanese Beef, Whole-Grain Mustard
- Flatfish, Amanaga Sweet Pepper

RICE DISH

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

DESSERT

Apple Tart, Yogurt Sorbet



SH`UN

¥12,500

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 14 SKEWERS

- Tiger Prawn
- Sauerkraut Wrapped in Pork
- Cuttlefish, Sea Urchin
- Spaghetti Squash
- Japanese Beef, Whole-Grain Mustard
- Seasonal Tofu
- Edamame Cheese Croquet
- Foie Gras, Eggplant
- Flatfish, Amanaga Sweet Pepper
- Star-of-David Okra
- Unagi Eel and Eggplant
- Corn
- Rinderrouladen
- Hamo Pike Conger

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

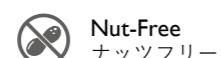
- Star-of-David Okra
- Corn
- Edamame Cheese Croquet
- Cheese
- Sweet Potato
- Seasonal Tofu
- Spaghetti Squash
- Asparagus
- Bitter Gourd, Deep Fried Tofu

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.