

A la Carte

APPETIZER

- Jamon Serrano, Olives ¥2,200
- Truffle Flan ¥1,000
- Dried Fruit and Nuts Terrine Tuna Ham ¥1,500
- Vegetable Crudités, Fermented Soy Bean Dip ¥1,000
- Cheese Fondue ¥3,500

KUSHIAGE SEAFOOD

- Salmon ¥700
- Seared Pacific Saury ¥700
- Bonito ¥850
- Swordfish ¥850
- Sea Bream Matsutake Mushroom ¥950
- Hokkaido Smelt ¥950
- Tiger Prawn ¥1,100

KUSHIAGE MEAT

- Ginkgo Nut Wrapped in Loin Ham ¥750
- Fricasse ¥850
- Pâté de Campagne ¥850
- Truffle Wrapped in Beef ¥950
- Red Wine Sauce
- Japanese Beef, Whole-Grain Mustard ¥1,100

KUSHIAGE VEGETABLES

- Seasonal Tofu ¥700
- Sweet Potato ¥700
- White Maitake Mushrooms ¥700
- Green Papaya ¥700
- Wrapped in Soy Milk Skin
- Eggplant, Cheese and Ratatouille ¥850
- Lotus Root Dumpling ¥850
- Chestnut Cream Croquet ¥850
- Asparagus ¥950

KUSHIAGE CHEESE

- Cheddar ¥600
- Camembert ¥600
- Mozzarella ¥600
- Homemade Rice Croquettes ¥1,200

RICE AND NOODLES

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

DESSERT

- Canelé, Vanilla Ice Cream ¥750
- Seasonal Fruit Platter ¥850
- Vanilla Ice Cream ¥500



World Travel Series: France

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

CAMPAGNE
TOASTED MINI BRIOCHE

AMUSE

Truffle Flan

CHEF SELECTION OF APPETIZERS

Dried Fruit and Nuts Terrine
Tuna Ham

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip

SEASONAL SORBET

VARIETY OF 8 SKEWERS

- Tiger Prawn
- Chestnut Cream Croquet
- Swordfish
- Pâté de Campagne
- Lotus Root Dumpling
- Seasonal Tofu
- Fricasse
- Seared Pacific Saury

NOODLES

Seasonal Udon Noodles

DESSERT

Canelé, Vanilla Ice Cream



Fusion

¥10,500

CAMPAGNE
TOASTED MINI BRIOCHE

AMUSE

Truffle Fran

CHEF SELECTION OF APPETIZERS

Dried Fruit and Nuts Terrine
Tuna Ham

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip

SEASONAL SORBET

VARIETY OF 11 SKEWERS

- Tiger Prawn
- Eggplant, Cheese Ratatouille
- Seasonal Tofu
- Sea Bream, Matsutake Mushroom
- Green Papaya Wrapped in Soy Milk Skin
- Japanese Beef, Whole-Grain Mustard
- White Maitake Mushrooms
- Bonito
- Ginkgo Nut Wrapped in Loin Ham
- Truffle Wrapped in Beef, Red Wine Sauce
- Salmon

RICE DISH

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

DESSERT

Canelé, Vanilla Ice Cream



SH`UN

¥12,500

CAMPAGNE
TOASTED MINI BRIOCHE

AMUSE

Truffle Fran

CHEF SELECTION OF APPETIZERS

Dried Fruit and Nuts Terrine
Tuna Ham

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip

SEASONAL SORBET

VARIETY OF 14 SKEWERS

- Tiger Prawn
- White Maitake Mushrooms
- Ginkgo Nut Wrapped in Loin Ham
- Sea Bream, Matsutake Mushroom
- Japanese Beef, Whole-Grain Mustard
- Seasonal Tofu
- Seared Pacific Saury
- Truffle Wrapped in Beef, Red Wine Sauce
- Bonito
- Lotus Root Dumpling
- Fricasse
- Pâté de Campagne
- Chestnut Cream Croquet
- Swordfish

RICE DISH

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

DESSERT

Canelé, Vanilla Ice Cream



Vegetarian Menu

¥7,500

CAMPAGNE
TOASTED MINI BRIOCHE

AMUSE

Truffle Fran

CHEF SELECTION OF APPETIZERS

Seasonal Vegetable, Marinated Mushrooms

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip

VARIETY OF 9 SKEWERS

- Chestnut Cream Croquet
- Green Papaya Wrapped in Soy Milk Skin
- White Maitake Mushrooms
- Cheese
- Sweet Potato
- Seasonal Tofu
- Eggplant, Cheese Ratatouille
- Asparagus
- Lotus Root Dumpling

RICE DISH

18 Kinds of Grain Rice Steamed in Dashi

DESSERT

Canelé, Vanilla Ice Cream

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 Dairy-Free デイリーフリー

・記載料金には13%のサービス料と10%の消費税が含まれております。

・仕入れ状況により食材の変更がある場合がございます