

A la Carte

APPETIZER

- Jamon Serrano, Olives ¥2,200
- Truffle Flan ¥1,000
- Dried Fruit and Nut Terrine ¥1,500
- Tuna Ham ¥1,000
- 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, Red Wine Sauce ¥950
- 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 ¥700
- Eggplant, Cheese Ratatouille ¥850
- Lotus Root Dumpling ¥850
- Chestnut Cream 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

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



World Travel Series: France

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

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



VARIETY OF 6 SKEWERS

- Eggplant, Cheese Ratatouille
- White Maitake Mushrooms
- Salmon
- Seasonal Tofu
- Green papaya Wrapped in Soy Milk Skin
- Fricasse



RICE DISH

18 Kinds of Grain Rice Steamed in Dashi



DESSERT

Canelé, Vanilla Ice Cream



Midi SH`UN

¥7,500

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 9 SKEWERS

- Tiger Prawn
- Green Papaya Wrapped in Soy Milk Skin
- Seared Pacific Saury
- Fricasse
- Eggplant, Cheese Ratatouille
- Seasonal Tofu
- White Maitake Mushrooms
- Salmon
- Pâté de Campagne



NOODLES

Seasonal Udon Noodles



DESSERT

Canelé, Vanilla Ice Cream



Le SH`UN

¥9,500

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 12 SKEWERS

- Tiger Prawn
- Chestnut Cream Croquet
- Bonito
- Japanese Beef, Whole-Grain Mustard
- Seasonal Tofu
- Truffle Wrapped in Beef, Red Wine Sauce
- Sea Bream Matsutake mushroom
- Ginkgo Nut Wrapped in Loin Ham
- Eggplant, Cheese Ratatouille
- Lotus Root Dumpling
- Pâté de Campagne
- Swordfish



RICE DISH

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



DESSERT

Canelé, Vanilla Ice Cream



Vegetarian Menu

¥7,500

TOASTED MINI BRIOCHE



AMUSE

Truffle Flan



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



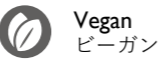
Locally-Sourced
地元産



Sea Food
魚介類



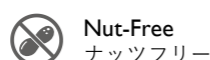
Vegetarian
ベジタリアン



Vegan
ビーガン



Gluten-Free
グルテンフリー



Nut-Free
ナッツフリー



Daily-Free
デイリーフリー

• 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.