

A la Carte

APPETIZER

- Jamon Serrano, Olives ¥2,200
- Mini Burger Prociutto ¥1,000
- Smoked Salmon Cocktails Salmon Roe Yam ¥1,500
- Vegetable Crudités, Fermented Soy Bean Dip ¥1,000
- Cheese Fondue ¥3,500

KUSHIAGE SEAFOOD

- Spanish Mackerel Yuan Style ¥700
- Redwing Searobin ¥700
- Unagi Eel and Avocado ¥850
- Scallop Chowder ¥850
- Snowcrab Cream Croquet ¥950
- Hokkaido Smelt ¥950
- Tiger Prawn ¥1,100

KUSHIAGE MEAT

- Mitsusedori Chicken and Quail Egg ¥750
- Chicken, Tartar Sauce ¥850
- Pork and Leek ¥850
- Chili Con Carne in Chinse Cabbage ¥950
- Japanese Beef, Whole-Grain Mustard ¥1,100

KUSHIAGE VEGETABLES

- Seasonal Tofu ¥700
- Sweet Potato ¥700
- Radish Oden Style ¥700
- Inka-no-Mezame Potato ¥700
- Deep-Fried Lotus Root Sandwich ¥850
- Lily Bulb Dumpling ¥850
- Asparagus ¥950

KUSHIAGE CHEESE

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

RICE

- 18 Kinds of Grain Rice Steamed in Dashi ¥850

DESSERT

- Frozen New York Cheesecake ¥750
- Seasonal Fruit Platter ¥850
- Vanilla Ice Cream ¥500

Locally-Sourced 地元産 Seafood 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



SCAN HERE TO KNOW THE SENSU AGRI FARM



World Travel Series: America

SET LUNCH





Petit Midi

¥5,500

ONION FOCACCIA



AMUSE

Mini Burger Prociutto



CHEF SELECTION OF APPETIZERS

Smoked Salmon Cocktails
Salmon Roe Yam



SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



VARIETY OF 6 SKEWERS

- Radish Oden Style
- Lily Bulb Dumpling
- Spanish Mackerel Yuan Style
- Seasonal Tofu
- Deep-Fried Lotus Root Sandwich
- Mitsusedori Chicken and Quail Egg



RICE DISH

18 Kinds of Grain Rice
Steamed in Dashi



DESSERT

Frozen New York Cheesecake



Midi SH'UN

¥7,500

ONION FOCACCIA



AMUSE

Mini Burger Prociutto



CHEF SELECTION OF APPETIZERS

Smoked Salmon Cocktails
Salmon Roe Yam



SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 9 SKEWERS

- Tiger Prawn
- Mitsusedori Chicken and Quail Egg
- Redwing Searobin
- Deep-Fried Lotus Root Sandwich
- Radish Oden Style
- Seasonal Tofu
- Inka-no-Mezame Potato
- Spanish Mackerel Yuan Style
- Pork and Leek



RICE DISH

18 Kinds of Grain Rice
Steamed in Dashi



DESSERT

Frozen New York Cheesecake



Le SH'UN

¥9,500

ONION FOCACCIA



AMUSE

Mini Burger Prociutto



CHEF SELECTION OF APPETIZERS

Smoked Salmon Cocktails
Salmon Roe Yam



SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 12 SKEWERS

- Tiger Prawn
- Inka-no-Mezame Potato
- Chili Con Carne in Chinese Cabbage
- Seasonal Tofu
- Snowcrab Cream Croquet
- Chicken Tartar Sauce
- Japanese Beef, Whole-Grain Mustard
- Radish Oden Style
- Unagi Eel and Avocado
- Lily Bulb Dumpling
- Pork and Leek
- Deep-Fried Lotus Root Sandwich



RICE DISH

18 Kinds of Grain Rice
Steamed in Dashi



DESSERT

Frozen New York Cheesecake



Vegetarian Menu

¥7,500

ONION FOCACCIA



AMUSE

Vegetable Burger



CHEF SELECTION OF APPETIZERS

Vegetable Cocktails



SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



VARIETY OF 9 SKEWERS

- Radish Oden Style
- Inka-no-Mezame Potato
- Camembert
- Asparagus
- Seasonal Tofu
- Sweet Potato
- Tomato and Avocado
- Mozzarella
- Lily Bulb Dumpling



RICE DISH

18 Kinds of Grain Rice
Steamed in Dashi



DESSERT

Frozen New York Cheesecake



Locally-Sourced
地元産



Seafood
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.