













# 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
- Snow Crab 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  ¥1,200

## RICE AND NOODLES

- 18 Kinds of Grain Rice Steamed in Dashi ¥850    

## DESSERT

- Frozen New York Cheese Cake  ¥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 DINNER





## Traditional

¥8,500

ONION FOCACCIA TOASTED MINI BRIOCHE  

### 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 8 SKEWERS

- Tiger Prawn  
- LilyBulb Dumpling  
- Mitsusedori Chicken and Quail Egg  
- Spanish Mackerel Yuan Style  
- Seasonal Tofu 
- Pork and Leek 
- Radish Oden Style  
- Redwing Searobin  

### RICE DISH

18 Kinds of Grain Rice Steamed in Dashi  

### DESSERT

Frozen New York Cheesecake 




## Fusion

¥10,500

ONION FOCACCIA TOASTED MINI BRIOCHE  

### 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 11 SKEWERS

- Scallop Chowder  
- Radish Oden Style  
- Chili Con Carne in Chinse Cabbage 
- Redwing Searobin  
- Japanese Beef, Whole-Grain Mustard 
- Tiger Prawn  
- Lily Bulb Dumpling  
- Chicken, Tartar Sauce 
- Seasonal Tofu 
- Inka-no-Mezame Potato 
- Unagi Eel and Avocado  

### RICE DISH

18 Kinds of Grain Rice Steamed in Dashi  

### DESSERT

Frozen New York Cheesecake 



## SH'UN

¥12,500

ONION FOCACCIA TOASTED MINI BRIOCHE  

### 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 14 SKEWERS

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

### RICE DISH

18 Kinds of Grain Rice Steamed in Dashi  

### DESSERT

Frozen New York Cheesecake 



## Vegetarian Menu


¥7,500

ONION FOCACCIA TOASTED MINI BRIOCHE  

### 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



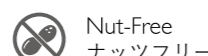
Vegetarian ベジタリアン



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.