

A la Carte

APPETIZER

Jamon Serrano, Olives		¥2,200
Cauliflower Mousse		¥1,000
Pâté de Campagne, Berry Sauce, Soy Paper		¥1,500
Vegetable Crudités, Fermented Soy Bean Dip		¥1,000
Cheese Fondue		¥3,500

KUSHIAGE SEAFOOD

Kazunoko Herring Roe		¥700
Dried Mullet Roe Mochi Rice Cake		¥700
Small Seabream		¥850
Minnow		¥850
Hokkaido Smelt		¥950
Tilefish		¥1100
Tiger Prawn		¥1,100

KUSHIAGE MEAT

Arrowhead in Bacon		¥750
Tsubomina Vegetable, Loin Ham		¥850
Chicken Wrap, Burdock, Carrot		¥850
Leek, Duck		¥950
Japanese Beef, Whole-Grain Mustard		¥1,100

KUSHIAGE VEGETABLES

Seasonal Tofu		¥700
Sweet Potato		¥700
Yamauchi-kabura Turnip, Deep-fried Tofu		¥700
Date-maki Sweet Rolled Omelet		¥700
Mushrooms		¥850
Taro Cream Croquet		¥850
Asparagus		¥950
Fukui Salmon, Fukui Tomato		¥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
Udon Noodles		¥850

DESSERT

Sweet soy sauce Glazed mochi skewer		¥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
 Daily-Free デイリーフリー

SCAN HERE TO KNOW THE SENSHU AGRI FARM



World Travel Series: Japan

SET DINNER





Traditional

¥8,500

AOSASWEED BAGUETTE
TOASTED MINI BRIOCHE



AMUSE

Cauliflower Mousse



CHEF SELECTION OF APPETIZERS

Pâté de Campagne, Berry Sauce, Soy Paper

SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 8 SKEWERS

- Tiger Prawn
- Date-maki Sweet Rolled Omelet
- Arrowhead in Bacon
- Kazunoko Herring Roe
- Seasonal Tofu
- Chicken Wrap, Burdock, Carrot
- Mushrooms
- Dried Mullet Roe Mochi Rice Cake

RICE DISH

Udon Noodles



DESSERT

Sweet soy sauce Glazed mochi skewer



Fusion

¥10,500

AOSASWEED BAGUETTE
TOASTED MINI BRIOCHE



AMUSE

Cauliflower Mousse



CHEF SELECTION OF APPETIZERS

Pâté de Campagne, Berry Sauce, Soy Paper

SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 11 SKEWERS

- Tiger Prawn
- Yamauchi-kabura Turnip, Deep-fried Tofu
- Mushrooms
- Small Seabream
- Seasonal Tofu
- Japanese Beef, Whole-Grain Mustard
- Fukui Salmon, Fukui Tomato
- Taro Cream Croquet
- Minnow
- Leek, Duck
- Dried Mullet Roe Mochi Rice Cake

RICE DISH

18 Kinds of Grain Rice Steamed in Dashi
or
Udon Noodles



DESSERT

Sweet soy sauce Glazed mochi skewer



SH'UN

¥12,500

AOSASWEED BAGUETTE
TOASTED MINI BRIOCHE



AMUSE

Cauliflower Mousse



CHEF SELECTION OF APPETIZERS

Pâté de Campagne, Berry Sauce, Soy Paper

SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 14 SKEWERS

- Tiger Prawn
- Taro Cream Croquet
- Fukui Salmon, Fukui Tomato
- Leek, Duck
- Kazunoko Herring Roe
- Seasonal Tofu
- Japanese Beef, Whole-Grain Mustard
- Tilefish
- Date-maki Sweet Rolled Omelet
- Dried Mullet Roe Mochi Rice Cake
- Tsubomina Vegetable, Loin Ham
- Small Seabream
- Yamauchi-kabura Turnip, Deep-fried Tofu
- Chicken Wrap, Burdock, Carrot

RICE DISH

18 Kinds of Grain Rice Steamed in Dashi
or
Udon Noodles



DESSERT

Sweet soy sauce Glazed mochi skewer



Vegetarian Menu

¥7,500

AOSASWEED BAGUETTE
TOASTED MINI BRIOCHE



AMUSE

Cauliflower Mousse



CHEF SELECTION OF APPETIZERS

Seasonal Vegetables with homemade miso

SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



VARIETY OF 9 SKEWERS

- Yamauchi-kabura Turnip, Deep-fried Tofu
- Taro Cream Croquet
- Camembert
- Asparagus
- Seasonal Tofu
- Sweet Potato
- Mushrooms
- Mozzarella
- Inka-no-Mezame Potato

RICE DISH

18 Kinds of Grain Rice Steamed in Dashi



DESSERT

Sweet soy sauce Glazed mochi skewer



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.