

# 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		¥1100

**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		¥1,000

**RICE**

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   
 Dairy-Free デイリーフリー

SCAN HERE TO KNOW THE SENSHU AGRI FARM



# World Travel Series: Japan

## SET LUNCH





## Petit Midi

¥5,500

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



### VARIETY OF 6 SKEWERS

- Date-maki Sweet Rolled Omelet
- Arrowhead in Bacon
- Kazunoko Herring Roe
- Seasonal Tofu
- Tsubomina Vegetable, Loin Ham
- Mushrooms



### RICE DISH

18 Kinds of Grain Rice  
Steamed in Dashi



### DESSERT

Sweet soy sauce Glazed mochi skewer



## Midi SH'UN

¥7,500

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 9 SKEWERS

- Tiger Prawn
- Arrowhead in Bacon
- Dried Mullet Roe Mochi Rice Cake
- Tsubomina Vegetable, Loin Ham
- Date-maki Sweet Rolled Omelet
- Seasonal Tofu
- Taro Cream Croquet
- Kazunoko Herring Roe
- Chicken Wrap, Burdock, Carrot



### RICE DISH

Udon Noodles



### DESSERT

Sweet soy sauce Glazed mochi skewer



## Le SH'UN

¥9,500

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 12 SKEWERS

- Tiger Prawn
- Taro Cream Croquet
- Leek, Duck
- Seasonal Tofu
- Small Seabream
- Yamauchi-kabura Turnip, Deep-fried Tofu
- Japanese Beef, Whole-Grain Mustard
- Date-maki Sweet Rolled Omelet
- Minnow
- Mushrooms
- Chicken Wrap, Burdock, Carrot
- Tsubomina Vegetable, Loin Ham



### RICE DISH

18 Kinds of Grain Rice  
Steamed in Dashi



### 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



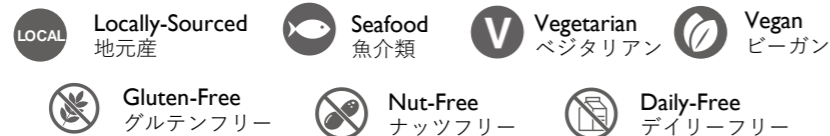
### RICE DISH

18 Kinds of Grain Rice  
Steamed in Dashi



### DESSERT

Sweet soy sauce Glazed mochi skewer



• 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.