











A la Carte






APPETIZER

Jamon Serrano, Olives	  	¥2,200
Onion Mousse, Prosciutto Crostini		¥1,000
Smoked Salmon, Snow Pea, Ricotta Cheese Tartar	 	¥1,500
Vegetable Crudités, Fermented Soy Bean Dip	    	¥1,000
Cheese Fondue	  	¥3,500












KUSHIAGE SEAFOOD

Cherry Salmon	 	¥700
Edamame, Sakura Shrimp	 	¥700
Barracuda Beccafico	 	¥850
White Fish, Yuba Soy Milk Skin Roll	 	¥850
Hokkaido Smelt	 	¥950
Sea Bream Aqua Pazza	 	¥950
Tiger Prawn	 	¥1100




KUSHIAGE MEAT

Fatsia Sprout, Loin Ham		¥750
Brussels Sprout Okonomiyaki		¥850
Frittatina		¥850
Olive-Fed Pork		¥950
Japanese Beef, Whole-Grain Mustard		¥1,100

KUSHIAGE VEGETABLES

Seasonal Tofu		¥700
Sweet Potato	 	¥700
Canola Flower, Deep-Fried Tofu	 	¥700
Bamboo Shoot, Sansho Leave Miso	 	¥700
Bell Pepper, Risotto		¥850
Tomato, Gnocchi, Sesame Genovese		¥850
Asparagus	 	¥950

KUSHIAGE CHEESE

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








RICE

18 Kinds of Grain Rice in Dashi	   	¥850
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Seasonal Udon Noodles

	  	¥850
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DESSERT

Cassata		¥750
Seasonal Fruit Platter	   	¥850
Vanilla Ice Cream	 	¥500



SCAN HERE TO KNOW THE SENSU AGRI FARM



World Travel Series: Italy

SET DINNER





Traditional

¥8,500

Rosemary Focaccia



AMUSE

Onion Mousse, Prosciutto Crostini



CHEF SELECTION OF APPETIZERS

Smoked Salmon, Snow Pea, Ricotta Cheese Tartar



SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 8 SKEWERS

- Tiger Prawn
- Bamboo Shoot, Sansho Leaf Miso
- Seasonal Tofu
- Olive-Fed Pork
- Edamame, Sakura Shrimp
- Tomato, Gnocchi, Sesame Genovese
- Fatsia Sprout, Loin Ham
- Cherry Salmon



RICE DISH

Seasonal Udon Noodles



DESSERT

Cassata



Fusion

¥10,500

Rosemary Focaccia



AMUSE

Onion Mousse, Prosciutto Crostini



CHEF SELECTION OF APPETIZERS

Smoked Salmon, Snow Pea, Ricotta Cheese Tartar



SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 11 SKEWERS

- Tiger Prawn
- Seasonal Tofu
- Canola Flower, Deep-Fried Tofu
- Japanese Beef, Whole-Grain Mustard
- Bell Pepper, Risotto
- Asparagus
- Frittatina
- Barracuda Beccafico
- Brussels Sprout Okonomiyaki
- Fatsia Sprout, Loin Ham
- Sea Bream Aqua Pazza



RICE DISH

18 Kinds of Grain Rice in Dashi or Seasonal Udon Noodles



DESSERT

Cassata



SH'UN

¥12,500

Rosemary Focaccia



AMUSE

Onion Mousse, Prosciutto Crostini



CHEF SELECTION OF APPETIZERS

Smoked Salmon, Snow Pea, Ricotta Cheese Tartar



SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 14 SKEWERS

- Tiger Prawn
- Bamboo Shoot, Sansho Leaf Miso
- Barracuda Beccafico
- Seasonal Tofu
- Tomato, Gnocchi, Sesame Genovese
- Olive-Fed Pork
- Bell Pepper, Risotto
- White Fish, Yuba Soy Milk Skin Roll
- Japanese Beef, Whole-Grain Mustard
- Frittatina
- Edamame, Sakura Shrimp
- Sea Bream Aqua Pazza
- Brussels Sprout Okonomiyaki
- Fatsia Sprout, Loin Ham



RICE DISH

18 Kinds of Grain Rice in Dashi or Seasonal Udon Noodles



DESSERT

Cassata



Vegetarian Menu

¥7,500

Rosemary Focaccia



AMUSE

Onion Mousse, Crostini



CHEF SELECTION OF APPETIZERS

Seasonal Vegetables Snow Pea, Ricotta Cheese Tartar



SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



VARIETY OF 9 SKEWERS

- Bamboo Shoot, Sansho Leaf Miso
- Canola Flower, Deep-Fried Tofu
- Camembert
- Asparagus
- Seasonal Tofu
- Fatsia Sprout
- Tomato, Gnocchi, Sesame Genovese
- Bell Pepper, Risotto
- Inka-no-Mezame Potato



RICE DISH

18 Kinds of Grain Rice in Dashi



DESSERT

Cassata



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.