

A la Carte

APPETIZER

Jamón Serrano with Olives	  	¥2,200
Spanish Omelet		¥1,000
Senshu Eggplant		
Jamón Serrano Mashed Tofu Salad		¥1,500
Vegetable Crudités, Fermented Soy Bean Dip	   	¥1,000
Cheese Fondue	  	¥3,500

KUSHIAGE SEAFOOD

Galician Style Octopus	 	¥700
Firefly Squid Chopitos	 	¥700
Clam Paella	 	¥850
Cutlassfish-Rolled Asparagus	 	¥850
Hokkaido Smelt	 	¥950
Hamo Conger, Gazpacho	 	¥950
Tiger Prawn	 	¥1100

KUSHIAGE MEAT

Ham-Rolled Fava Bean		¥750
Croquetas de Jamón		¥850
Bitter Gourd, Tofu Minced Pork		¥850
Pork and Leek		¥950
Japanese Beef, Whole-Grain Mustard		¥1,100

KUSHIAGE VEGETABLES

Seasonal Tofu		¥700
Sweet Potato	 	¥700
Potato and Mushroom	 	¥700
Konjac with Fish Roe	 	¥700
Lettuce, Pork, Japanese Ginger, Ponzu Jelly		¥850
Seasonal Mushroom	 	¥700
Young Corn, Herb Bread Crumbs	 	¥700
Asparagus	 	¥950

KUSHIAGE CHEESE

Cheddar	 	¥600
Camembert	 	¥600
Mozzarella	 	¥600
Homemade Rice Croquettes	 	¥1,200

RICE

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

DESSERT

Crema Catalana		¥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

Spain

SET LUNCH





Petit Midi

¥5,500

TOASTED MINI BRIOCHE



AMUSE

Spanish Omelet



CHEF SELECTION OF APPETIZERS

Senshu Eggplant
Jamón Serrano Mashed Tofu Salad



SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



VARIETY OF 6 SKEWERS

- Seasonal Tofu
- Galician Style Octopus
- Ham-Rolled Fava Bean
- Seasonal Mushroom
- Croquetas de Jamón
- Young Corn, Herb Bread Crumbs



RICE DISH

18 Kinds of Grain Rice
Steamed in Dashi



DESSERT

Catalana



Midi SH'UN

¥7,500

TOASTED MINI BRIOCHE



AMUSE

Spanish Omelet



CHEF SELECTION OF APPETIZERS

Senshu Eggplant
Jamón Serrano Mashed Tofu Salad



SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 9 SKEWERS

- Tiger Prawn
- Bitter Gourd, Tofu Minced Pork
- Seasonal Tofu
- Firefly Squid Chopitos
- Pork and Leek
- Konjac with Fish Roe
- Clam Paella
- Seasonal Mushroom
- Young Corn, Herb Bread Crumbs



RICE DISH

Udon Noodles



DESSERT

Catalana



Le SH'UN

¥9,500

TOASTED MINI BRIOCHE



AMUSE

Spanish Omelet



CHEF SELECTION OF APPETIZERS

Senshu Eggplant
Jamón Serrano Mashed Tofu Salad



SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 12 SKEWERS

- Tiger Prawn
- Hamo Conger, Gazpacho
- Croquetas de Jamón
- Young Corn, Herb Bread Crumbs
- Galician Style Octopus
- Bitter Gourd, Tofu Minced Pork
- Konjac with Fish Roe
- Lettuce, Pork,
Japanese Ginger, Ponzu Jelly
- Japanese Beef, Whole-Grain Mustard
- Potato and Mushroom
- Seasonal Tofu
- Ham-Rolled Fava Bean



RICE DISH

18 Kinds of Grain Rice
Steamed in Dashi



DESSERT

Catalana



Vegetarian Menu

¥7,500

TOASTED MINI BRIOCHE



AMUSE

Spanish Omelet



CHEF SELECTION OF APPETIZERS

Senshu Eggplant
with Mashed Tofu Salad



SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



VARIETY OF 9 SKEWERS

- Seasonal Mushroom
- Young Corn, Herb Bread Crumbs
- Camembert
- Asparagus
- Seasonal Tofu
- Potato and Mushroom
- Homemade Rice Croquettes
- Mozzarella
- Sweet Potato



RICE DISH

Udon Noodles



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.