

A la Carte

APPETIZER

Jamón Serrano with Olives	  	¥2,200
Romanesco Mousse, Dried Mullet Roe	 	¥1,000
Smoked Salmon, Rösti	 	¥1,500
Vegetable Crudités, Fermented Soy Bean Dip	   	¥1,000
Cheese Fondue	  	¥3,500

KUSHIAGE SEAFOOD

Marinated Spanish Mackerel	 	¥700
Redwing Sea Robin, Japanese Ginger	 	¥700
Unagi Eel, Avocado	 	¥850
Scallop Chowder	 	¥900
Crab Cream Croquet	 	¥900
Hokkaido Smelt	 	¥950
Tiger Prawn	 	¥1,100

KUSHIAGE MEAT

Ham-Rolled Chinese Flowering Cabbage	 	¥750
Cordon Bleu		¥950
Pork, Leek		¥950
Japanese Beef, Whole-Grain Mustard	 	¥1,100

KUSHIAGE VEGETABLES

Seasonal Kudzu Tofu	 	¥700
Sweet Potato	 	¥700
Radish Oden Style	 	¥700
Malakoff	 	¥750
Turnip	 	¥850
Seasonal Mushroom	 	¥850
Asparagus	 	¥850
Truffle Risotto	 	¥900

KUSHIAGE CHEESE

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

RICE / NOODLE

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

DESSERT

Apple Pie, Vanilla Ice Cream		¥750
Seasonal Fruit Platter	   	¥850
Vanilla Ice Cream	 	¥500

For guests ordering à la carte only, a cover charge of JPY 1,000 per person will be applied (Includes a small appetizer).



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
Switzerland

SET DINNER



• 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.

