

Menu Traditional

Amuse

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Vegetable Sticks

Seasonal Radish, Seasonal Carrot, Young Corn

Manganji Togarashi, Snap Peas

Aiko Tomato, Chicory

*

Homemade Bread

SH'UN Original Mini Baguette and Onion Focaccia

with Whipped Butter

*

Selection of 7 Kushiage

Tiger Prawn

Snow Carrot Croquet

Spring Bonito with Potherbs on Top

Mugwort Tofu

Chicken Ham and Watercress

Japanese Brand Pork and Leek

Black Rockfish, Chinese Sauce

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Rice Dish

Rice Cooked with Sea Lettuce, Dashi Stock

*

Dessert

Today's Ice Cream

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Coffee or Tea

¥6,500

*The menu may change without prior notice. Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.
13% service charge and consumption tax will be added on your bill.

Menu SH'UN

Amuse

*

Vegetable Sticks

Seasonal Radish, Seasonal Carrot, Young Corn

Manganji Togarashi, Snap Peas

Aiko Tomato, Chicory

*

Homemade Bread

SH'UN Original Mini Baguette and Onion Focaccia
with Whipped Butter

*

Selection of 14 Kushiage

Tiger Prawn

Shima-rakkyo Okinawa Shallot
Wrapped with Pork

Spring Bonito with Potherbs on Top

Sakura Shrimp Dumpling

Omi Beef with Mustard

Mugwort Tofu

Seared Marinated Spanish Mackerel

High-Sugar-Content Tomato Caprese Style

Black Rockfish, Chinese Sauce

Purple Asparagus

Chicken Ham and Watercress

Koya-dofu Freeze-dried Bean Curd
and Snow Pea

Japanese Brand Pork and Leek

Young Sweetfish from the Lake Biwa

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Rice Dish

Rice Cooked with Sea Lettuce
with Boiled Whitebait on Top, Dashi Stock

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Dessert

Today's Ice Cream

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Coffee or Tea

¥9,450

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