Petit Midi

Amuse

*

Chef Selection of 2 Appetizers

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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 6 Kushiage

Tiger Prawn

Shima-rakkyo Okinawa Shallot Wrapped with Pork

Mugwort Tofu

Snow Carrot Croquet

Japanese Brand Pork and Leek

Koya-dofu Freeze-dried Bean Curd and Snow Pea

*

Rice Dish

Rice Cooked with Sea Lettuce, Dashi Stock

*

Dessert

Today's Ice Cream

*

Coffee or Tea

¥4,150

^{*}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.

Le SH'UN

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 12 Kushiage

Tiger Prawn

Shima-rakkyo Okinawa Shallot Wrapped with Pork

Young Sweetfish from the Lake Biwa
Sakura Shrimp Dumpling
Omi Beef with Mustard
Mugwort Tofu

Snow Carrot Croquet

Purple Asparagus

Chicken Ham and Watercress

High-Sugar-Content Tomato Caprese Style
Japanese Brand Pork and Leek
Seared Marinated Spanish Mackerel

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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

¥6,350

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