

SET LUNCH

Petit Midi

Amuse

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Chef Selection of 2 Appetizers

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Vegetable Sticks

Seasonal Radish, Seasonal Carrot, Cauliflower
Yacon, Romano Beans
Aiko Tomato, Chicory

*

Homemade Bread

SH'UN Original Mini Baguette
and Onion Focaccia

*

Selection of 6 Kushiage

Tiger Prawn
Apple and Camembert
Purple Sweet Potato Salad
Walnut Tofu
Japanese Brand Pork and Leek
Simmered Turnip

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Rice Dish

Seasoned Rice with Taro
and Enoki Mushroom, Dashi Stock

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Dessert

Ice Cream

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Coffee or Tea

¥4,150

Midi SH'UN

Amuse

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Chef Selection of 3 Appetizers

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Vegetable Sticks

Seasonal Radish, Seasonal Carrot, Cauliflower
Yacon, Romano Beans
Aiko Tomato, Chicory

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Homemade Bread

SH'UN Original Mini Baguette
and Onion Focaccia

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Selection of 9 Kushiage

Tiger Prawn
Eggplant Dumpling
Apple and Camembert
Seared Kanagashira Redwing Searobin
Walnut Tofu
Inca-no-mezame Potato and Jamón Serrano
Marinated Spanish Mackerel
Omi Beef with Mustard
Cod Croquet Spanish Style

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Rice Dish

Seasoned Rice with Taro and Enoki Mushroom,
Dashi Stock with Leek Miso on Top

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Dessert

Ice Cream

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Coffee or Tea

¥5,450

*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, Cauliflower

Yacon, Romano Beans

Aiko Tomato, Chicory

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Homemade Bread

SH'UN Original Mini Baguette
and Onion Focaccia

*

Selection of 12 Kushiage

Tiger Prawn

Eggplant Dumpling

Marinated Spanish Mackerel

Simmered Turnip

Omi Beef with Mustard

Walnut Tofu

Seared Kanagashira Redwing Searobin

Tokuro Ginkgo Wrapped with Loin Ham

Scaled Tilefish Fry

Purple Sweet Potato Salad

Japanese Brand Pork and Leek

Red Snow Crab Dumpling

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Rice Dish

Seasoned Rice with Kinka-saba Mackerel
and Tomato, Dashi Stock

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Dessert

Seasonal Fruit Selection

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Coffee or Tea

¥6,350