

# "Kansai Culinary Tour Fair"

## **Chef Selection of 2 Appetizers**

Mustard-Marinated Kyo-Mizuna Potherb Mustard  
with Flying Fish Roe  
Simmered Turnip from Kyoto  
with Dried Shrimp and Bonito Flakes

\*

## **Seasonal Vegetable Sticks with Original Salt and Red Salt**

Purple Radish / Carrot / Cucumber  
Bell Pepper / Giant Elephant Ear  
Mini Tomato / Egg Plant from Kaizuka, Osaka

\*

## **Homemade Bread**

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## **Selection of 8 Kushiage**

**Served with Andes Salt and Original Sauce**

Tiger Prawn  
Iceplant from Shiga Wrapped with Duck Breast  
Soy Milk Skin Tofu  
Young Sweetfish from the Lake Biwa  
Omi Beef from Shiga with Butterbur Miso on Top  
Branded Shiitake Mushroom from Wakayama  
Dumpling of Baby Sardine from Awajishima  
Osaka Branded Pork and Leek

\*

## **Rice Dish**

Butter-Flavored Rice with Spring Onion, Bacon and Sea  
Lettuce  
Miso Soup and Japanese Pickles

\*

## **Dessert**

Seasonal Fruit Selection

\*

## **Coffee or Tea**

¥10,250

## **Recommended Plate**

Jamón Serrano	+¥1,100
Cheese Selection	+¥1,000

\* 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. Prices are inclusive of 13% service charge and 10% consumption tax.

# Petit Midi

## Amuse

Mustard-Marinated Kyo-Mizuna Potherb Mustard  
with Flying Fish Roe

\*

## Chef Selection of 2 Appetizers

Mugwort Tofu with Wolfberry, Wasabi and Dashi  
Simmered Turnip with  
Dried Shrimp and Bonito Flakes

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Purple Radish / Carrot / Cucumber

Bell Pepper / Giant Elephant Ear

Mini Tomato / Egg Plant from Kaizuka, Osaka

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 6 Kushiage

Served with Andes Salt and Original Sauce

Tiger Prawn

Young Corn Simmered in Consomme

Soy Milk Skin Tofu

Grunt with Basil Miso

Sweet Potato

Japanese Pork and Leek

\*

## Rice Dish

Wasabi-Flavored Turnip Green Pickles Rice,  
Dashi Stock

\*

## Dessert

Ice Cream

\*

## Coffee or Tea

¥4,950

## Recommended Plate

Jamón Serrano +¥1,100  
Cheese Selection +¥1,000

\* 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.  
Prices are inclusive of 13% service charge and 10% consumption tax.

# Midi Shun

## Amuse

Mustard-Marinated Kyo-Mizuna Potherb Mustard  
with Flying Fish Roe

\*

## Chef Selection of 3 Appetizers

Mugwort Tofu with Wolfberry, Wasabi and Dashi  
Simmered Turnip with Dried Shrimp and Bonito  
Flakes  
Asari Clams Simmered in Soy Sauce with Ginger

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Purple Radish / Carrot / Cucumber

Bell Pepper / Giant Elephant Ear

Mini Tomato / Egg Plant from Kaizuka, Osaka

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 9 Kushiage

**Served with Andes Salt and Original Sauce**

Tiger Prawn

Spring Ginger Wrapped with Pork

Soy Milk Skin Tofu

Young Corn Simmered in Consomme

Bonito Cutlet alla Milanese

Sweet Potato

Broad Bean Wrapped with Loin Ham

Wagyu Beef with Butterbur Miso on Top

Grunt with Basil Miso

\*

## Rice Dish

Wasabi-Flavored Turnip Green Pickles Rice,  
Dashi Stock

\*

## Dessert

Ice Cream

\*

## Coffee or Tea

¥6,800

## Recommended Plate

Jamón Serrano +¥1,100

Cheese Selection +¥1,000

\* 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. Prices are inclusive of 13% service charge and 10% consumption tax.

# Le SH'UN

## **Chef Selection of 2 Appetizers**

Mustard-Marinated Kyo-Mizuna Potherb Mustard  
with Flying Fish Roe  
Mugwort Tofu with Wolfberry, Wasabi and Dashi

\*

## **Seasonal Vegetable Sticks with Original Salt and Red Salt**

Purple Radish / Carrot / Cucumber  
Bell Pepper / Giant Elephant Ear  
Mini Tomato / Egg Plant from Kaizuka, Osaka

\*

## **Homemade Bread**

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## **Selection of 12 Kushiage**

**Served with Andes Salt and Original Sauce**

Tiger Prawn  
Spring Ginger Wrapped with Pork  
Soy Milk Skin Tofu  
Young Sweetfish  
Inka-no-mezame Potato and Truffle  
Wagyu Beef with Butterbur Miso on Top  
Branded Shiitake Mushroom from Wakayama  
Bonito Cutlet alla Milanese  
Iceplant Wrapped with Duck Breast  
Green Peas Croquet  
Japanese Pork and Leek  
White Asparagus

\*

## **Rice Dish**

Wasabi-Flavored Turnip Green Pickles Rice,  
Dashi Stock

\*

## **Dessert**

Seasonal Fruit Selection

\*

## **Coffee or Tea**

¥8,000

## **Recommended Plate**

Jamón Serrano +¥1,100  
Cheese Selection +¥1,000

\* 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. Prices are inclusive of 13% service charge and 10% consumption tax.