

# "Hokkaido Culinary Fair"

## Amuse

Cold Egg Custard, Homemade Cheese  
and Consomme Jelly

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Purple Radish / Carrot / Young Corn  
Yosakoi Honey Bell Pepper / Giant Elephant Ear  
Mini Tomato / Pumpkin

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 10 Kushiage Served with Andes Salt and Original Sauce

Tiger Prawn  
Hokkaido Asparagus  
Hokkaido Octopus and  
Bloomed Cucumber with Plum Jelly  
Hokkaido Wagyu Beef with Mustard on Top  
Lemon-Flavored Seared Saury  
Black Sesame Tofu  
Scallop Dumpling  
Corn  
Hokkaido Branded Pork and Leek  
Hokkaido Smelt

\*

## Rice Dish

Curry-Flavored Potato Rice with Bacon  
Miso Soup and Japanese Pickles

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## Dessert

Seasonal Fruit Selection

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## 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

Cold Egg Custard, Homemade Cheese  
and Consomme Jelly

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## Chef Selection of 2 Appetizers

Simmered Bitter Gourd and Deep-Fried Tofu  
with Bonito Flakes  
Today's Kudzu Tofu

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Purple Radish / Carrot / Young Corn  
Yosakoi Honey Bell Pepper / Giant Elephant Ear  
Mini Tomato / Pumpkin

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 6 Kushiage

**Served with Andes Salt and Original Sauce**

Tiger Prawn  
Romano Beans Wrapped in Loin Ham  
Black Sesame Tofu  
Scallop Dumpling  
Japanese Pork and Leek  
Sweet Potato

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## Rice Dish

Ginger Rice with Grated Yam and Sea Lettuce

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## Dessert

Ice Cream

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## Coffee or Tea

¥4,950

## Recommended Plate

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

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# Midi Shun

## Amuse

Cold Egg Custard, Homemade Cheese  
and Consomme Jelly

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## Chef Selection of 3 Appetizers

Simmered Bitter Gourd and  
Deep-Fried Tofu with Bonito Flakes  
Today's Kudzu Tofu  
Yuba with Dashi Jelly

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## Seasonal Vegetable Sticks with Original Salt and Red Salt

Purple Radish / Carrot / Young Corn  
Yosakoi Honey Bell Pepper / Giant Elephant Ear  
Mini Tomato / Pumpkin

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 9 Kushiage

**Served with Andes Salt and Original Sauce**

Tiger Prawn  
Water Spinach Wrapped in Pork  
Octopus and Bloomed Cucumber with Plum Jelly  
Black Sesame Tofu  
Star of David Okra and Camembert  
Scallop Dumpling  
Sweet Potato  
Wagyu Beef with Mustard on Top  
Seared Barracuda with Grated Radish Ponzu Sauce

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## Rice Dish

Ginger Rice with Grated Yam and Sea Lettuce

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## Dessert

Ice Cream

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## Coffee or Tea

¥6,800

## Recommended Plate

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

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# Le SH'UN

## **Chef Selection of 2 Appetizers**

Simmered Bitter Gourd  
and Deep-Fried Tofu with Bonito Flakes  
Today's Kudzu Tofu

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

Purple Radish / Carrot / Young Corn  
Yosakoi Honey Bell Pepper / Giant Elephant Ear  
Mini Tomato / Pumpkin

\*

## **Homemade Bread**

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## **Selection of 12 Kushiage Served with Andes Salt and Original Sauce**

Tiger Prawn  
Romano Beans Wrapped in Loin Ham  
Black Sesame Tofu  
Corn  
Wagyu Beef with Mustard on Top  
Hamo Pike Conger Escabeche  
Star of David Okra and Camembert  
Braised Pork Belly and Eggplant  
Gazpacho with Zucchini and Yuba  
Miso-Flavored Edamame Croquet  
Lemon-Flavored Seared Saury  
Japanese Pork and Leek

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## **Rice Dish**

Ginger Rice with Grated Yam and Sea Lettuce

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## **Dessert**

Seasonal Fruit Selection

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## **Coffee or Tea**

¥8,000

## **Recommended Plate**

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

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