

# "Kyushu Culinary Fair"

## Amuse

Grilled Eggplant  
Marinated Spinach and Mushroom  
with Bonito Flakes  
Enoki Mushroom Dressed  
with Mentaiko Spicy Cod Roe

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Radish / Carrot / Romano Beans  
Mini Tomato / Chicory  
Turnip / Young Corn

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 8 Kushiage

Served with Andes Salt and Original Sauce

Tiger Prawn  
Green Asparagus (Fukuoka)  
Daikoku Shimeji Mushroom and Salmon  
with Kabosu (Oita)  
Walnut Tofu  
Kyushu Wagyu Beef with Whole-Grain Mustard  
Mentaiko Spicy Cod Roe and Potato Dumpling  
Kawakami-renkon Lotus Root (Kumamoto)  
and Minced Chicken with Rocket Sauce  
Broiled Spanish Mackerel Yuan Style (Kyushu)

\*

## Rice Dish

Porcini Mushroom Rice  
with Deep-Fried Tofu 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

Grilled Eggplant

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## Chef Selection of 2 Appetizers

Marinated Spinach and Mushroom  
with Bonito Flakes  
Today's Kudzu Tofu

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## Seasonal Vegetable Sticks with Original Salt and Red Salt

Radish / Carrot / Romano Beans

Mini Tomato / Chicory

Turnip / Young Corn

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 6 Kushiage

Served with Andes Salt and Original Sauce

Tiger Prawn

Paste with Assorted Vegetable

Walnut Tofu

Broiled Spanish Mackerel Yuan Style

Sweet Potato

Brand Japanese Pork and Leek

\*

## Rice Dish

Rice with Saury Simmered  
with Ginger, Dashi Stock

\*

## Dessert

Ice Cream

\*

## Coffee or Tea

¥4,950

## Recommended Plate

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

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# Midi Shun

## Amuse

Grilled Eggplant

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## Chef Selection of 3 Appetizers

Marinated Spinach and Mushroom  
with Bonito Flakes  
Today's Kudzu Tofu  
Enoki Mushroom Dressed  
with Mentaiko Spicy Cod Roe

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Radish / Carrot / Romano Beans  
Mini Tomato / Chicory  
Turnip / Young Corn

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 9 Kushiage

Served with Andes Salt and Original Sauce

Tiger Prawn  
Bok Choy Wrapped in Pork  
Walnut Tofu  
Tamogitake Golden Oyster Mushroom  
Mentaiko Spicy Cod Roe and Potato Dumpling  
Braised Burdock Root Spring Roll  
Wagyu Beef with Whole-Grain Mustard  
Pistachio Croquet  
Broiled Spanish Mackerel Yuan Style

\*

## Rice Dish

Rice with Saury Simmered  
with Ginger, Dashi Stock

\*

## Dessert

Ice Cream

\*

## 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**

Marinated Spinach and Mushroom  
with Bonito Flakes  
Today's Kudzu Tofu

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

Radish / Carrot / Romano Beans  
Mini Tomato / Chicory  
Turnip / Young Corn

\*

## **Homemade Bread**

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## **Selection of 12 Kushiage**

**Served with Andes Salt and Original Sauce**

Tiger Prawn  
Dried Fig Wrapped in Bacon  
Walnut Tofu  
Mackerel Sandwich  
Makomotake Wild Rice  
Wagyu Beef with Whole-Grain Mustard  
Paste with Assorted Vegetable  
Mentaiko Spicy Cod Roe and Potato Dumpling  
Kawakami-renkon Lotus Root  
and Minced Chicken with Rocket Sauce  
Braised Burdock Root Spring Roll  
Daikoku Shimeji Mushroom  
and Salmon with Kabosu  
Brand Japanese Pork and Leek

\*

## **Rice Dish**

Rice with Saury Simmered  
with Ginger, Dashi Stock

\*

## **Dessert**

Seasonal Fruit Selection

\*

## **Coffee or Tea**

¥8,000

## **Recommended Plate**

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

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