

# "Cheese Fondue"

## Chef Selection of 2 Appetizers

Simmered Japanese Mustard Spinach  
Bamboo Shoot

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Watermelon Radish / Kinbi Carrot / Beetroots  
Turnip / Yacon  
Mini Tomato / Chicory

\*

## Swiss Cheese Fondue

\*

## Homemade Bread

SH'UN Original Focaccia  
and Pain de Campagne

\*

## Selection of 8 Kushiage

Tiger Prawn  
Field Mustard Wrapped in Pork  
Green Asparagus  
Wagyu Beef with Whole-Grain Mustard  
Miso-Marinated Spanish Mackerel  
Wakayama's Brand Shiitake Mushroom  
Snow Crab Wrapped in Green Perilla  
Arancini with Porcini Mushroom

\*

## Dessert

Seasonal Fruit Selection

\*

## Coffee or Tea

¥10,950

L&S Creazy Wednesday (2person 50% off)  
is not applicable.

## 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

Simmered Japanese Mustard Spinach

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## Chef Selection of 2 Appetizers

Ganmodoki Fried Tofu  
Today's Tofu

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Watermelon Radish / Kinbi Carrot / Beetroots

Turnip / Yacon

Mini Tomato / Chicory

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 6 Kushiage

Tiger Prawn

Konjac with Smelt

Yuba Tofu

Seared Redwing Searobin

Sweet Potato

Brand Japanese Pork and Leek

\*

## Rice Dish

Yuzu-Flavored Radish Rice  
with Dried Young Sardines , Dashi Stock

\*

## Dessert

Matcha Pudding with Gold Leaf  
Seasonal Fruit Selection

\*

## Coffee or Tea

¥4,950

## Recommended Plate

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

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# Midi Sh'un

## Amuse

Simmered Japanese Mustard Spinach

\*

## Chef Selection of 3 Appetizers

Ganmodoki Fried Tofu  
Today's Tofu  
Bamboo Shoot

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Watermelon Radish / Kinbi Carrot / Beetroots  
Turnip / Yacon  
Mini Tomato / Chicory

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 9 Kushiage

Tiger Prawn  
Field Mustard in Pork  
Smelt  
Yuba Tofu  
Herring Roe Fry  
Seared Redwing Searobin  
Sweet Potato  
Wagyu Beef with Whole-Grain Mustard  
Golden Threadfin Bream with Leek Sauce

\*

## Rice Dish

Yuzu-Flavored Radish Rice  
with Dried Young Sardines , Dashi Stock

\*

## Dessert

Matcha Pudding with Gold Leaf  
Seasonal Fruit Selection

\*

## 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

Ganmodoki Fried Tofu  
Today's Tofu

\*

## Seasonal Vegetable Sticks with Original Salt and Red Salt

Watermelon Radish / Kinbi Carrot / Beetroots

Turnip / Yacon

Mini Tomato / Chicory

\*

## Homemade Bread

SH'UN Original Mini Baguette  
and Onion Focaccia

\*

## Selection of 12 Kushiage

Tiger Prawn

Arrowhead Wrapped in Loin Ham

Smelt

Yuba Tofu

Wagyu Beef with Whole-Grain Mustard

Radish and Dried Mullet Roe

Konjac with Smelt Roe

Monkfish Liver and Cavolo Nero

Wakayama's Brand Shiitake Mushroom

Snow Crab Wrapped in Green Perilla

Miso-Marinaded Spanish Mackerel

Brand Japanese Pork and Leek

\*

## Rice Dish

Yuzu-Flavored Radish Rice  
with Dried Young Sardines , Dashi Stock

\*

## Dessert

Matcha Pudding with Gold Leaf  
Seasonal Fruit Selection

\*

## Coffee or Tea

¥8,000

## Recommended Plate

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

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