"Hokkaido Fair"

Amuse

Cold Hokkaido Squash Soup

*

Seasonal Vegetable Sticks with Original Salt and Red Salt

Watermelon Radish / Kinbi Carrot / Young Corn Sweet Palermo Pepper / Giant Elephant Ear Mini Tomato / Colin Key

*

Homemade Bread

SH'UN Original Mini Baguette and Onion Focaccia

*

Selection of 9 Kushiage

Hokkaido Smel

Tiger Prawn

Green Asparagus

Salmon Dumpling

Hokkaido Wagyu Beef, Whole-Grain Mustard

Sea Urchin Croquet

Rice-Stuffed Squid

Hokkaido Branded Pork, Leek

Hokkaido Octopus, Cucumber, Yuzu Pepper Sauce

*

Rice Dish

Butter Flavored Corn Rice Miso Soup and Japanese Pickles

*

Dessert

Seasonal Fruit Selection

*

Coffee or Tea

¥10,950

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.

Traditional

Amuse

Tuna and Manganji Pepper Tartare Mesclun Greens, Radish

*

Seasonal Vegetable Sticks with Original Salt and Red Salt

Watermelon Radish / Kinbi Carrot / Young Corn Sweet Palermo Pepper / Giant Elephant Ear Mini Tomato / Colin Key

*

Homemade Bread

SH'UN Original Mini Baguette and Onion Focaccia

*

Selection of 7 Kushiage

Tiger Prawn

Okra Wrapped in Bacon

Sweet Potato

Hokkaido Octopus, Cucumber, Yuzu Pepper Sauce

Black Sesame

Japanese Pork, Leek

Mackerel with Miso

*

Rice Dish

Butter Flavored Corn Rice Miso Soup, Japanese Pickles

*

Dessert

Ice Cream

*

Coffee or Tea

¥7,950

Recommended Plate

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

Fusion

Amuse

Tuna and Manganji Pepper Tartare Mesclun Greens, Radish

Seasonal Vegetable Sticks with Original Salt and Red Salt

Watermelon Radish / Kinbi Carrot / Young Corn Sweet Palermo Pepper / Giant Elephant Ear Mini Tomato / Colin Key

Homemade Bread

SH'UN Original Mini Baguette and Onion Focaccia

Selection of 10 Kushiage

Tiger Prawn

Romano Beans Wrapped in Pork

Miso-Marinated Bitter Gourd

Black Sesame Tofu

Sea Urchin Croquet

Miso-Marinated Bitter Gourd

Salmon Dumpling

Hamo Pike Conger, Plum Jelly

Wagyu Beef, Whole-Grain Mustard

Grilled Unagi Eel

Rice Dish

Butter Flavored Corn Rice Miso Soup, Japanese Pickles

Dessert

Ice Cream

Coffee or Tea

¥10,250

Recommended Plate

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

SH'UN

Amuse

Tuna and Manganji Pepper Tartare Mesclun Greens, Radish

Seasonal Vegetable Sticks with Original Salt and Red Salt

Watermelon Radish / Kinbi Carrot / Young Corn Sweet Palermo Pepper / Giant Elephant Ear Mini Tomato / Colin Key

Homemade Bread

SH'UN Original Mini Baguette and Onion Focaccia

Selection of 14 Kushiage

Tiger Prawn

Miso-Marinated Bitter Gourd

Hokkaido Octopus, Cucumber, Yuzu Pepper Sauce
Spaghetti Squash Wrapped in Yuba
Wagyu Beef, Whole-Grain Mustard
Black Sesame Tofu
Miso-Marinated Bitter Gourd
Grilled Unagi Eel
Sea Urchin Croquet
Okra Wrapped in Bacon
Rice-Stuffed Squid
Sweet Potato
Japanese Pork, Leek

<u>Granité</u>

Hamo Pike Conger, Plum Jelly

Rice Dish

Butter Flavored Corn Rice Miso Soup, Japanese Pickles or Cold Udon Noodles with Sudachi Citrus and Grated Radish

Dessert

Seasonal Fruit Selection

Coffee or Tea

¥12,000

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.