"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 Smelt

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

^{*}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 Hokkaido Squash Soup

*

Chef Selection of 2 Appetizers

Marinated Jew's Mallow, Bonito Flakes Jellied Tomato, Dashi, Cucumber

*

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 6 Kushiage

Tiger Prawn

Okra Wrapped in Bacon
Black Sesame Tofu
Salmon Dumpling
Japanese Pork, Leek
Sweet Potato

*

Rice Dish

Rice, Cucumber, Tofu, Green Perilla Sesame, Cold Dashi Stock

*

Dessert

Ice Cream

*

Coffee or Tea

¥4,950

Recommended Plate

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Midi Sh'un

Amuse

Cold Hokkaido Squash Soup

*

Chef Selection of 3 Appetizers

Marinated Jew's Mallow, Bonito Flakes Jellied Tomato, Dashi, Cucumber Tokoroten Seaweed Jelly, Vinegared Dashi

*

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

Tiger Prawn

Romano Beans Wrapped in Pork

Mackerel with Miso

Black Sesame Tofu

Rice-Stuffed Squid

Spaghetti Squash Wrapped in Yuba

Wine-Flavored Donko Shiitake Mushroom

Wagyu Beef, Whole-Grain Mustard

Sea Urchin Croquet

*

Rice Dish

Rice, Cucumber, Tofu, Green Perilla Sesame, Cold Dashi Stock

*

Dessert

Ice Cream

*

Coffee or Tea

¥6,800

Recommended Plate

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Le Sh'un

Chef Selection of 2 Appetizers

Marinated Jew's Mallow, Bonito Flakes Jellied Tomato, Dashi, Cucumber

*

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 12 Kushiage

Tiger Prawn

Romano Beans Wrapped in Pork

Hokkaido Octopus, Cucumber, Yuzu Pepper Sauce

Wine-Flavored Donko Shiitake Mushroom

Wagyu Beef, Whole-Grain Mustard

Black Sesame Tofu

Salmon Dumpling

Rice-Stuffed Squid

Spaghetti Squash Wrapped in Yuba

Hamo Pike Conger Plum Jelly

Japanese Pork, Leek

Mackerel with Miso

*

Rice Dish

Rice, Cucumber, Tofu, Green Perilla Sesame, Cold Dashi Stock

*

Dessert

Seasonal Fruit Selection

*

Coffee or Tea

¥8,000

Recommended Plate

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