

A la Carte

APPETIZER

Jamon Serrano, Parmesan, Olives	¥3,500
Salmon tartar, Cucumber salsa, Charcoal cone	¥1,000
Deep fried Onion ring, asparagus, frisee leaves, hollandaise, pickled onion	¥1,500
Vegetable Crudités, Fermented Soy bean dip on crushed ice	¥1,000

KUSHIAGE SEAFOOD

Grilled saury	¥850
Bonito(raw) on Fried flavored vegetables with Japanese vinegar jelly	¥950
Conger in Matsutake mushroom soup	¥950
Japanese flying squid	¥700
Fried chrysanthemum file fish	¥850
Hokkaido Smelt	¥950
Tiger Prawn	¥1,100

KUSHIAGE MEAT

Branded pork pickled in Miso	¥850
Dimocarpus longan fruits rolled by bacon served with black vinegar	¥700
Foie Gras rolled by beef with plum sauce	¥1,100
Pistachio and pate de carne(beef pate) pistachio's flower	¥850
Stewed diced pork and quail egg with Japanese mustard	¥950
Wagyu Beef, Whole-Grain Mustard	¥1,100

KUSHIAGE VEGETABLES

Chestnuts cream croquette	¥850
3kinds of potato (Small potato, aerial tuber, Indian potato)	¥700
Cold fig, Jamon serrano	¥950
Skim milk tofu fried colorful cubic rice crackers	¥700
Kawakami-renkon Lotus Root (Kumamoto) with yuzu pepper	¥700
Sweet Potato	¥700
Green Asparagus	¥850

KUSHIAGE CHEESE

Cheddar	¥600
Camembert	¥600
Mozzarella	¥600

RICE AND NOODLES

18 kinds of grain rice steamed	¥1,250
Miso Soup Japanese Pickles	
Seasonal Udon noodles	¥1,000

DESSERT

Cinnamon donut	¥650
Seasonal Fruit platter	¥850
Deep Fried Ice cream	¥500



World Travel Series:  
Napa Valley

SET DINNER



SCAN HERE  
to discover our farm to table partnership with Senshu Agri Farm



## Traditional

¥8,500

GARLIC BREAD, TOASTED MINI BRIOCHE

### AMUSE

Salmon tartar, Cucumber salsa, Charcoal cone

### CHEF SELECTION OF APPETIZERS

Deep fried Onion ring, asparagus, frisee leaves, hollandaise, pickled onion

### SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy bean dip on crushed ice

### TOMATO 2 WAYS

### VARIETY OF 8 SKEWERS

- Bonito, flavored vegetables, Japanese vinegar jelly
- Branded pork pickled in Miso
- Japanese flying squid
- Chestnuts cream croquette
- Skim milk tofu fried colorful cubic rice crackers
- Lotus roots with yuzu pepper
- Pistachio and pate de carne(beef pate) pistachio's flower
- Stewed diced pork and quail egg with Japanese mustard

### RICE DISH

Seasonal Udon noodles  
Miso Soup Japanese Pickles

### DESSERT

Cinnamon donut, Cappuccino Semifreddo



## Fusion

¥10,500

GARLIC BREAD, TOASTED MINI BRIOCHE

### AMUSE

Salmon tartar, Cucumber salsa, Charcoal cone

### CHEF SELECTION OF APPETIZERS

Deep fried Onion, asparagus, frisee leaves, hollandaise, pickle onion

### SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy bean dip on crushed ice

### TOMATO 2 WAY

### VARIETY OF 11 SKEWERS

- Grilled saury
- Branded pork pickled in Miso
- Japanese flying squid
- Chestnuts cream croquette
- Skim milk tofu fried colorful cubic rice crackers
- Lotus roots with yuzu pepper
- Pistachio and pate de carne(beef pate) pistachio's flower
- Tiger Prawn
- Bonito, flavored vegetables, Japanese vinegar jelly
- Dimocarpus longan fruits rolled by bacon served with black vinegar
- Conger in Matsutake mushroom soup

### RICE DISH

18 kinds of grain rice steamed  
Miso Soup Japanese Pickles  
Or Seasonal Mushroom Udon noodles

### DESSERT

Cinnamon donut, Cappuccino Semifreddo  
Fried ice cream



## SH'UN

¥12,500

GARLIC BREAD, TOASTED MINI BRIOCHE

### AMUSE

Salmon tartar, Cucumber salsa, Charcoal cone

### CHEF SELECTION OF APPETIZERS

Deep fried Onion, asparagus, frisee leaves, hollandaise, pickled onion

### SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy bean dip on crushed ice

### TOMATO 2 WAYS

### VARIETY OF 14 SKEWERS

- Grilled saury
- Foie Gras rolled by beef with plum sauce
- Cold fig, Jamon serrano
- Skim milk tofu fried colorful cubic rice crackers
- Bonito(raw) on Fried flavored vegetables with Japanese vinegar jelly
- Branded pork pickled in Miso
- Dimocarpus longan fruits rolled by bacon served with black vinegar
- Conger in Matsutake mushroom soup
- Tiger Prawn
- Fried chrysanthemum file fish
- Pistachio and pate de carne(beef pate) pistachio's flower
- Stewed diced pork and quail egg with Japanese mustard
- Chestnuts cream croquette
- Camembert

### RICE DISH

18 kinds of grain rice steamed  
Miso Soup Japanese Pickles  
Or Seasonal Mushroom Udon noodles

### DESSERT

Cinnamon donut, Cappuccino Semifreddo  
Fried ice cream



## Vegetarian Menu

¥7,500

GARLIC BREAD, TOASTED MINI BRIOCHE

### AMUSE

Vegetable tartar, Cucumber salsa, Charcoal cone

### CHEF SELECTION OF APPETIZERS

Deep fried Onion rings, asparagus, frisee leaves, hollandaise, pickle onion

### SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy bean dip on crushed ice

### VARIETY OF 9 SKEWERS

- Chestnuts cream croquette
- 3kinds of potato (Small potato, aerial tuber, Indian potato)
- Sweet potato
- Skim milk tofu fried colorful cubic rice crackers
- Lotus roots with yuzu pepper
- Cheddar cheese
- Manganji Pepper
- Onion
- Asparagus

### RICE DISH

18 kinds of grain rice steamed  
Miso Soup Japanese Pickles

### DESSERT

Cinnamon donut, Cappuccino Semifreddo