A la Carte

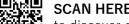
APPETIZER		KUSHIAGE VEGETABLES	
Jamon Serrano, Parmesan, Olives	¥3,500	Chestnuts cream croquette	¥850
Salmon tartar, Cucumber salsa, Charcoal cone	¥1,000	3kinds of potato (Small potato, aerial tuber, Indian potato)	¥700
Deep fried Onion ring, asparagus,	¥1,500	Cold fig, Jamon serrano	¥950
frisee leaves, hollandaise, pickled onion	V1 000	Skim milk tofu fried colorful cubic rice	¥700
Vegetable Crudités, Fermented Soy bean dip on crushed ice	¥1,000	crackers	
		Kawakami-renkon Lotus Root (Kumamoto) with yuzu pepper	¥700
KUSHIAGE SEAFOOD		Sweet Potato	¥700
	V050	Green Asparagus	¥850
Grilled saury	¥850		
Bonito(raw) on Fried flavored vegetables with Japanese vinegar jelly	¥950	KUSHIAGE CHEESE	
Conger in Matsutake mushroom soup	¥950	Cheddar	¥600
Japanese flying squid	¥700	Camembert	¥600
Fried chrysanthemum file fish	¥850	Mozzarella	¥600
Hokkaido Smelt	¥950		
Tiger Prawn	¥1,100		
		RICE AND NOODLES	
KUSHIAGE MEAT		18 kinds of grain rice steamed Miso Soup Japanese Pickles	¥1,250
Branded pork pickled in Miso	¥850	Seasonal Udon noodles	¥1,000
Dimocarpus longan fruits rolled by bacon served with black vinegar	¥700		
Foie Gras rolled by beef with plum sauce	¥1,100	DESSERT	
Pistachio and pate de carne(beef pate) pistachio's flower	¥850	Cinnamon donut	¥650
		Seasonal Fruit platter	¥850
Stewed diced pork and quail egg with Japanese mustard	¥950	Deep Fried Ice cream	¥500
Wagyu Beef, Whole-Grain Mustard	¥1,100		



World Travel Series: Napa Valley

SET DINNER







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, hollaindaise, 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