

A la Carte

APPETIZER

Jamon Serrano, Parmesan, Olives	¥3,500
Empanada, Tomato Salsa	¥1,000
Tofu-dressed Berries Ceviche	¥1,500
Vegetable Crudités, Fermented Soy Bean Dip on Crushed Ice	¥1,000

KUSHIAGE SEAFOOD

Amago Salmon	¥700
Seared Spanish Mackerel	¥850
Hamaguri Dumpling	¥850
Halfbeak, Japanese Parsley	¥950
Hokkaido Smelt	¥950
Argentine Red Shrimp	¥1,100

KUSHIAGE MEAT

Tsubomina Vegetable, Chorizo Salsa	¥700
Brussels Sprouts Okonomiyaki Style	¥850
Pork Milanese	¥850
Roasted Duck, Yellow Chinese Chive	¥950
Beef, Whole-Grain Mustard	¥1,100

KUSHIAGE VEGETABLES

Marinated Field Mustard	¥700
Bamboo Shoot, Wakame Seaweed Sauce	¥700
Fava Beans, Scorched Cheese	¥700
Mugwort Wheat Gluten Fried Colorful Cubic Rice Crackers	¥700
Aralia Sprout	¥850
Sweet Potato	¥700
Green Asparagus	¥850

KUSHIAGE CHEESE

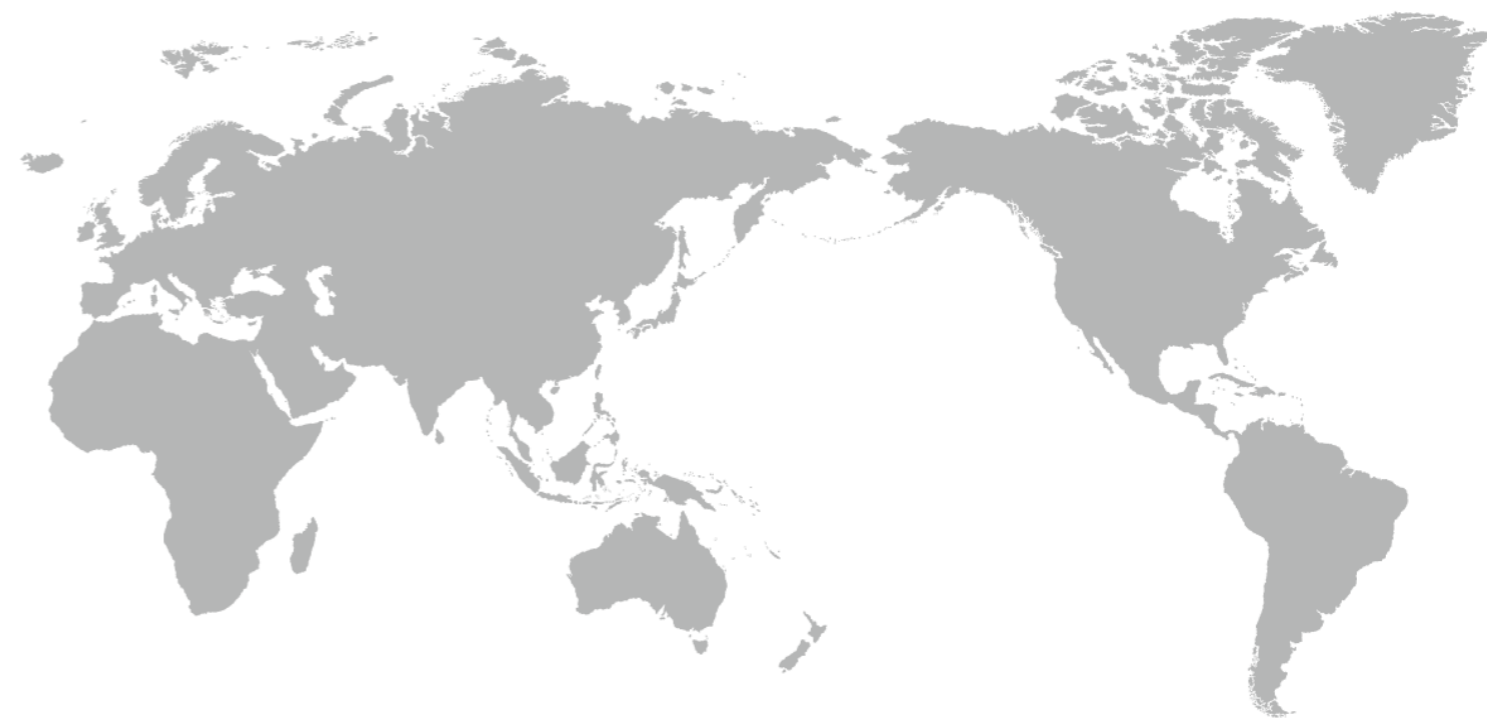
Cheddar	¥600
Camembert	¥600
Mozzarella	¥600

RICE AND NOODLES

18 kinds of Grain Rice Steamed Miso Soup Japanese Pickles	¥1,250
Seasonal Udon Noodles	¥1,000

DESSERT

Churros, Caramel Sauce, Vanilla Ice Cream	¥850
Seasonal Fruit platter	¥850
Vanilla Ice cream	¥500



World Travel Series: Argentina

SET DINNER



SCAN HERE

to discover our farm to table partnership with Senshu Agri Farm



Traditional

¥8,500

GARLIC BREAD, TOASTED MINI BRIOCHE

AMUSE

Empanadas, Tomato Salsa

CHEF SELECTION OF APPETIZERS

Tofu-dressed Berries
Ceviche, Charcoal Cone

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on
Crushed Ice

TOMATO 2 WAYS

VARIETY OF 8 SKEWERS

- Fava Beans, Cheese
- Seared Spanish Mackerel
- Mugwort Wheat Gluten Fried Colorful Cubic Rice Crackers
- Hamaguri Clam Dumpling
- Brussels Sprouts Okonomiyaki Style
- Amago Salmon
- Roasted Duck, Yellow Chinese Chive
- Bamboo Shoot, Wakame Seaweed Sauce

NOODLES

Seasonal Udon Noodles

DESSERT

Churros, Caramel Sauce, Vanilla Ice Cream



Fusion

¥10,500

GARLIC BREAD, TOASTED MINI BRIOCHE

AMUSE

Empanadas, Tomato Salsa

CHEF SELECTION OF APPETIZERS

Tofu-dressed Berries
Ceviche, Charcoal Cone

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on
Crushed Ice

TOMATO 2 WAY

VARIETY OF 11 SKEWERS

- Argentine Red Shrimp
- Brussels Sprouts Okonomiyaki Style
- Amago Salmon
- Fava Beans, Cheese
- Bamboo Shoot, Wakame Seaweed Sauce
- Roasted Duck, Yellow Chinese Chive
- Hamaguri Clam Dumpling,
- Aralia Sprout
- Seared Spanish Mackerel
- Mugwort Wheat Gluten Fried Colorful Cubic Rice Crackers
- Pork Milanese

RICE DISH

18 kinds of Grain Rice Steamed
Miso Soup Japanese Pickles
or Seasonal Udon Noodles

DESSERT

Churros, Caramel Sauce, Vanilla Ice Cream



SH'UN

¥12,500

GARLIC BREAD, TOASTED MINI BRIOCHE

AMUSE

Empanadas, Tomato Salsa

CHEF SELECTION OF APPETIZERS

Tofu-dressed Berries
Ceviche, Charcoal Cone

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on
Crushed Ice

TOMATO 2 WAYS

VARIETY OF 14 SKEWERS

- e • Argentine Red Shrimp
- Tsubomina Vegetable, Chorizo Salsa
- Aralia Sprout
- Mugwort Wheat Gluten Fried Colorful Cubic Rice Crackers
- Beef, Whole-grain Mustard
- Hamaguri Clam Dumpling
- Seared Spanish Mackerel
- Pork Milanese
- Amago Salmon
- Fava Beans, Cheese
- Brussels Sprouts Okonomiyaki Style
- Roasted Duck, Yellow Chinese Chive
- Bamboo Shoot, Wakame Seaweed Sauce
- Halfbeak, Japanese Parsley

RICE DISH

18 kinds of Grain Rice Steamed
Miso Soup Japanese Pickles
or Seasonal Udon Noodles

DESSERT

Churros, Caramel Sauce, Vanilla Ice Cream



Vegetarian Menu

¥7,500

GARLIC BREAD, TOASTED MINI BRIOCHE

AMUSE

Inca-no-Mezame Potato, Mushroom, Olive Oil

CHEF SELECTION OF APPETIZERS

Tofu-dressed Berries
Ceviche, Charcoal Cone

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on
Crushed Ice

VARIETY OF 9 SKEWERS

- Tsubomina Vegetable
- Onion
- Mugwort Wheat Gluten Fried Colorful Cubic Rice Crackers
- Bamboo Shoot
- Aralia Sprout
- Camembert
- Fava Beans
- Green Asparagus
- Sweet Potato

RICE DISH

18 kinds of Grain Rice Steamed
Miso Soup Japanese Pickles

DESSERT

Churros, Caramel Sauce, Vanilla Ice Cream