

## A la Carte

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### APPETIZER

Jamon Serrano, Parmesan, Olives	¥3,500
Spring Potato, Jamon Serrano, Romesco Sauce	¥1,000
Spanish Omelet, Chorizo Octopus Ajillo	¥1,500
Vegetable Crudités, Fermented Soy Bean Dip on Crushed Ice	¥1,000

### KUSHIAGE SEAFOOD

Squid, Squid Ink Sauce	¥700
Rockfish	¥700
Cherry Salmon	¥850
Fried Sea Bream and Soft Cod Roe	¥950
Hokkaido Smelt	¥950
Tiger Prawn	¥1,100

### KUSHIAGE MEAT

Alpine Leek Wrapped in Bacon	¥700
Croquet, Jamon Serrano	¥850
Branded Pork, Leek	¥850
Roasted Beef, Kyarabuki Butterbur Stalk	¥850
Beef, Whole-Grain Mustard	¥1,100

### KUSHIAGE VEGETABLES

Bracken, Deep-Fried Tofu	¥700
Bamboo Shoot, Bonito Flakes	¥700
Spring Cabbage, Oil Sardine	¥700
Onion Dumpling, Sakura Shrimp	¥850
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

Burnt Basque Cheesecake	¥650
Seasonal Fruit Platter	¥850
Vanilla Ice Cream	¥500



# World Travel Series: Spain

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## SET DINNER



SCAN HERE

to discover our farm to table partnership with Senshu Agri Farm



## Traditional

¥8,500

**GARLIC BREAD, TOASTED MINI BRIOCHE**

### AMUSE

Spring Potato, Jamon Serrano, Romesco Sauce

### CHEF SELECTION OF APPETIZERS

Spanish Omelet, Chorizo  
Octopus Ajillo

### SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on  
Crushed Ice

### TOMATO 2 WAYS

### VARIETY OF 8 SKEWERS

- Tiger Prawn
- Roasted Beef, Kyarabuki Butterbur Stalk
- Cherry Salmon
- Onion Dumpling, Sakura Shrimp
- Spring Cabbage, Oil Sardine
- Branded Pork, Leek
- Bracken, Deep-Fried Tofu
- Squid, Squid Ink Sauce

### RICE DISH

Seasonal Udon Noodles

### DESSERT

Burnt Basque Cheesecake



## Fusion

¥10,500

**GARLIC BREAD, TOASTED MINI BRIOCHE**

### AMUSE

Spring Potato, Jamon Serrano, Romesco Sauce

### CHEF SELECTION OF APPETIZERS

Spanish Omelet, Chorizo  
Octopus Ajillo

### SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on  
Crushed Ice

### TOMATO 2 WAYS

### VARIETY OF 11 SKEWERS

- Tiger Prawn
- Bracken, Deep-Fried Tofu
- Squid, Squid Ink Sauce
- Branded Pork, Leek
- Fried Sea Bream and Soft Cod Roe
- Roasted Beef, Kyarabuki Butterbur Stalk
- Green Asparagus
- Onion Dumpling, Sakura Shrimp
- Japanese Beef, Whole-Grain Mustard
- Spring Cabbage, Oil Sardine
- Cherry Salmon

### RICE DISH

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

### DESSERT

Burnt Basque Cheesecake



## SH'UN

¥12,500

**GARLIC BREAD, TOASTED MINI BRIOCHE**

### AMUSE

Spring Potato, Jamon Serrano, Romesco Sauce

### CHEF SELECTION OF APPETIZERS

Spanish Omelet, Chorizo  
Octopus Ajillo

### SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on  
Crushed Ice

### TOMATO 2 WAYS

### VARIETY OF 14 SKEWERS

- Tiger Prawn
- Alpine Leek Wrapped in Bacon
- Cherry Salmon
- Onion Dumpling, Sakura Shrimp
- Japanese Beef, Whole-Grain Mustard
- Bracken, Deep-Fried Tofu
- Bamboo Shoot, Bonito Flakes
- Squid, Squid Ink Sauce
- Green Asparagus
- Rockfish
- Roasted Beef, Kyarabuki Butterbur Stalk
- Spring Cabbage, Oil Sardine
- Branded Pork, Leek
- Fried Sea Bream and Soft Cod Roe

### RICE DISH

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

### DESSERT

Burnt Basque Cheesecake



## Vegetarian Menu

¥7,500

**GARLIC BREAD, TOASTED MINI BRIOCHE**

### AMUSE

Spring Potato, Romesco Sauce

### CHEF SELECTION OF APPETIZERS

Spanish Omelet  
Vegetable Ajillo

### SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on  
Crushed Ice

### VARIETY OF 9 SKEWERS

- Bracken, Deep-Fried Tofu
- Manganji Pepper
- Bamboo Shoot
- Croquet
- Lotus Root
- Camembert
- Onion Dumpling
- Asparagus
- Sweet Potato

### RICE DISH

18 kinds of Grain Rice Steamed in Tea  
Japanese Pickles

### DESSERT

Burnt Basque Cheesecake