A la Carte

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 Miso Soup Japanese Pickles	¥1,250

Seasonal Udon Noodles	¥1,000

DESSERT

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



World Travel Series: Spain

SET LUNCH







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

VARIETY OF 6 SKEWERS

- Bamboo Shoot, Bonito Flakes
- · Japanese Beef, Whole-Grain Mustard
- Squid, Squid Ink Sauce
- · Croquet, Jamon Serrano
- Branded Pork, Leek
- Rockfish

RICE DISH

18 kinds of Grain Rice Steamed Miso Soup Japanese Pickles

DESSERT

Burnt Basque Cheesecake



Midi SH'UN

¥7.500

GARLIC BREAD, TOASTED MINI BRIOCHE

AMUSE Spring Potato, Jamon Serrano, Romesco Sauce

CHEF SELECTION OF APPETIZERS Spanish Omelet, Chorizo

Octopus Ajillo

SEASONAL VEGETABLE STICKS

Crushed Ice

TOMATO 2 WAYS

VARIETY OF 9 SKEWERS

- Tiger Prawn
- Alpine Leek Wrapped in Bacon
- Squid, Squid Ink Sauce
- · Japanese Beef, Whole-Grain Mustard
- · Bamboo Shoot, Bonito Flakes
- · Croquet, Jamon Serrano
- Branded Pork, Leek
- Rockfish
- Spring Cabbage, Oil Sardine

RICE DISH

Seasonal Udon Noodles

DESSERT Burnt Basque Cheesecake



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 12 SKEWERS

- Tiger Prawn
- · Croquet, Jamon Serrano
- Cherry Salmon
- · Bamboo Shoot, Bonito Flakes
- · Japanese Beef, Whole-Grain Mustard
- Rockfish
- Alpine Leek Wrapped in Bacon
- Spring Cabbage, Oil Sardine
- Green Asparagus
- · Squid, Squid Ink Sauce
- Branded Pork, Leek
- Camembert

RICE DISH

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

DESSERT

Burnt Basque Cheesecake

Vegetable Crudités, Fermented Soy Bean Dip on



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