

## A la Carte

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### 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 Clam Dumpling	¥850
Halfbeak, Japanese Parsley	¥950
Hokkaido Smelt	¥950
Argentine Red Shrimp	¥1,100

### KUSHIAGE MEAT

Tsubomina Vegetable, Loin Ham	¥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

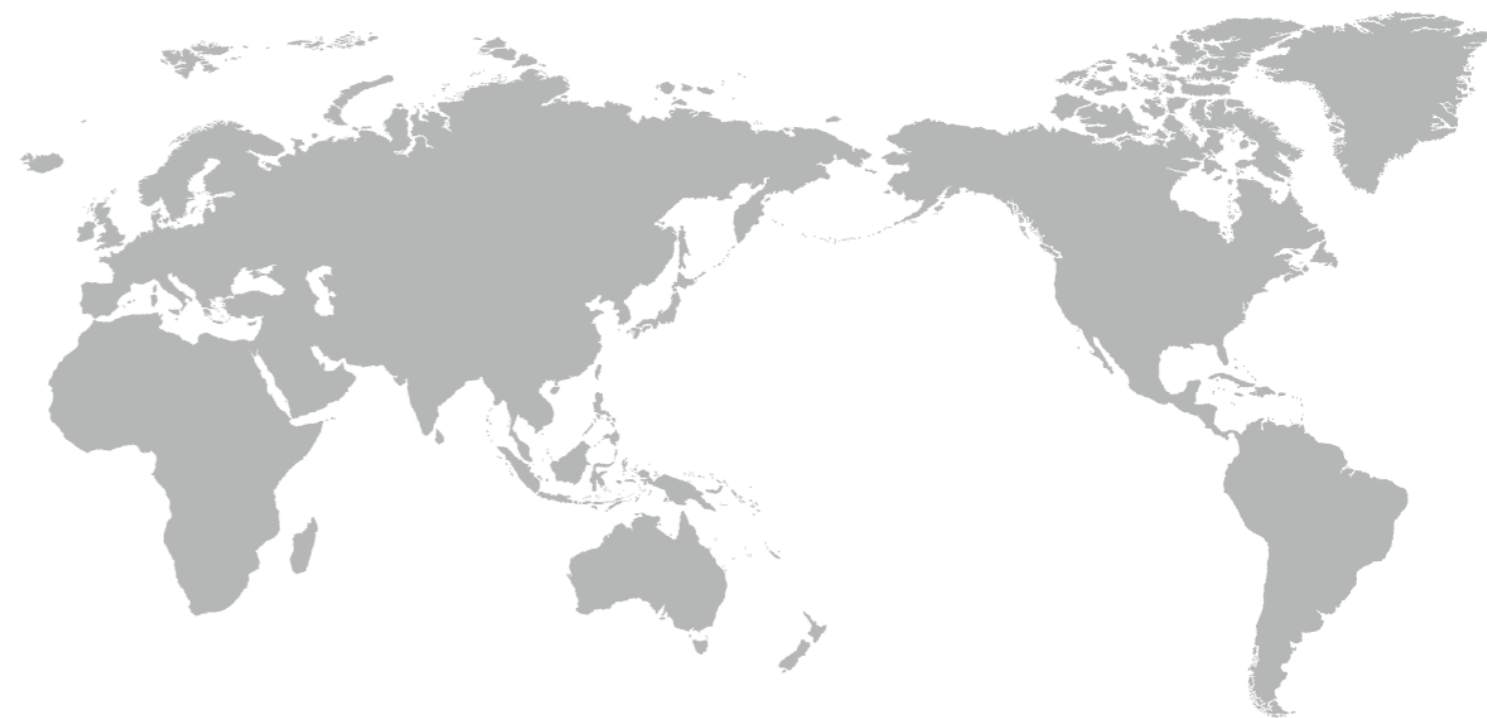
Cheddar	¥600
Camembert	¥600
Mozzarella	¥600

### 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

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## SET LUNCH



SCAN HERE

to discover our farm to table partnership with Senshu Agri Farm



## Petit Midi

¥5,500

**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

### VARIETY OF 6 SKEWERS

- Marinated Field Mustard
- Fava Beans, Cheese
- Mugwort Wheat Gluten Fried Colorful Cubic  
Rice Crackers
- Seared Spanish Mackerel
- Roasted Duck, Yellow Chinese Chive
- Tsubomina Vegetable, Loin Ham

### RICE DISH

18 kinds of Grain Rice Steamed  
Miso Soup Japanese Pickles

### DESSERT

Churros, Caramel Sauce, Vanilla Ice Cream



## Midi SH'UN

¥7,500

**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 9 SKEWERS

- Argentine Red Shrimp
- Mugwort Wheat Gluten Fried Colorful Cubic  
Rice Crackers
- Roasted Duck, Yellow Chinese Chive
- Seared Spanish Mackerel
- Bamboo Shoot, Wakame Seaweed Sauce
- Pork Milanese
- Marinated Field Mustard
- Fava Beans, Cheese
- Tsubomina Vegetable, Loin Ham

### NOODLES

Seasonal Udon Noodles

### DESSERT

Churros, Caramel Sauce, Vanilla Ice Cream



## Le SH'UN

¥9,500

**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 12 SKEWERS

- Argentine Red Shrimp
- Brussels Sprouts Okonomiyaki Style
- Fava Beans, Cheese
- Roasted Duck, Yellow Chinese Chive
- Marinated Field Mustard
- Pork Milanese
- Seared Spanish Mackerel
- Mugwort Wheat Gluten Fried Colorful Cubic  
Rice Crackers
- Tsubomina Vegetable, Loin Ham
- Bamboo Shoot, Wakame Seaweed Sauce
- Beef, Whole-grain Mustard
- 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

Inka-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