

A la Carte

APPETIZER

Jamon Serrano, Parmesan, Olives	¥3,500
Grissini, Prosciutto	¥1,000
Tuna Carpaccio, Polenta Horse Mackerel Escabeche	¥1,500
Vegetable Crudités, Fermented Soy Bean Dip on Crushed Ice	¥1,000

KUSHIAGE SEAFOOD

Sand Borer Fried Rice Crackers	¥700
Turban Shell Croquet	¥700
Ayu Sweetfish	¥700
Sea Perch Acqua Pazza	¥850
Hamo Pike Conger	¥950
Hokkaido Smelt	¥950
Tiger Prawn	¥1,100

KUSHIAGE MEAT

Okra Wrapped in Loin Ham	¥700
Zucchini Flower Fritto	¥700
Panchetta	¥850
Stewed Beef, Gremolata Sauce	¥850
Beef, Whole-Grain Mustard	¥1,100

KUSHIAGE VEGETABLES

Sesame Tofu	¥700
Simmered Kagafuto Cucumber	¥700
High-Sugar Tomato Caprese Style	¥700
Tomato Gnocchi, Caponata	¥700
Homemade Satsuma-age Deep-Fried Fish Paste	¥700
Sweet Potato	¥700
Asparagus	¥850

KUSHIAGE CHEESE

Cheddar	¥600
Camembert	¥600
Mozzarella	¥600

RICE AND NOODLES

18 kinds of Grain Rice Steamed in Dashi Nozawana Pickles, Dried Baby Sardines	¥1,250
Seasonal Udon Noodles	¥1,000

DESSERT

Tiramisu	¥650
Seasonal Fruit Platter	¥850
Vanilla Ice Cream	¥500



World Travel Series: Italy

SET DINNER



SCAN HERE

to discover our farm to table partnership with Senshu Agri Farm



Traditional

¥8,500

FOCACCIA, TOASTED MINI BRIOCHE

AMUSE

Grissini, Prosciutto

CHEF SELECTION OF APPETIZERS

Tuna Carpaccio, Polenta
Horse Mackerel Escabeche

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on
Crushed Ice

SEASONAL SORBET

VARIETY OF 8 SKEWERS

- Tiger Prawn
- Zucchini Flower Fritto
- Sesame Tofu
- Sea Perch Acqua Pazza
- Satsuma-age Deep-Fried Fish Paste
- Simmered Kagafuto Cucumber
- Stewed Beef, Gremolata Sauce
- High-Sugar Tomato Caprese Style

NOODLES

Seasonal Udon Noodles

DESSERT

Tiramisu



Fusion

¥10,500

FOCACCIA, TOASTED MINI BRIOCHE

AMUSE

Grissini, Prosciutto

CHEF SELECTION OF APPETIZERS

Tuna Carpaccio, Polenta
Horse Mackerel Escabeche

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on
Crushed Ice

SEASONAL SORBET

VARIETY OF 11 SKEWERS

- Tiger Prawn
- Zucchini Flower Fritto
- Sea Perch Acqua Pazza
- Stewed Beef, Gremolata Sauce
- Sesame Tofu
- Hamo Pike Conger
- Satsuma-age Deep-Fried Fish Paste
- Simmered Kagafuto Cucumber
- High-Sugar Tomato Caprese Style
- Japanese Beef, Whole-Grain Mustard
- Ayu Sweetfish

RICE DISH

18 kinds of Grain Rice Steamed in Dashi
Nozawana Pickles, Dried Baby Sardines
or Seasonal Udon Noodles

DESSERT

Tiramisu



SH'UN

¥12,500

FOCACCIA, TOASTED MINI BRIOCHE

AMUSE

Grissini, Prosciutto

CHEF SELECTION OF APPETIZERS

Tuna Carpaccio, Polenta
Horse Mackerel Escabeche

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on
Crushed Ice

SEASONAL SORBET

VARIETY OF 14 SKEWERS

- Tiger Prawn
- Zucchini Flower Fritto
- Ayu Sweetfish
- Satsuma-age Deep-Fried Fish Paste
- Japanese Beef, Whole-Grain Mustard
- Sesame Tofu
- Camembert
- Stewed Beef, Gremolata Sauce
- Hamo Pike Conger
- Turban Shell Croquet
- Simmered Kagafuto Cucumber
- High-Sugar Tomato Caprese Style
- Panchetta
- Sea Perch Acqua Pazza

RICE DISH

18 kinds of Grain Rice Steamed in Dashi
Nozawana Pickles, Dried Baby Sardines
or Seasonal Udon Noodles

DESSERT

Tiramisu



Vegetarian Menu

¥7,500

FOCACCIA, TOASTED MINI BRIOCHE

AMUSE

Grissini, Seasonal Vegetables

CHEF SELECTION OF APPETIZERS

Eggplant Carpaccio, Polenta
Marinated Grilled Vegetables

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip on
Crushed Ice

VARIETY OF 9 SKEWERS

- Kagafuto Cucumber
- Manganji Pepper
- Sesame Tofu
- Tomato Gnocchi, Caponata
- Okra
- Camembert
- Onion
- Asparagus
- Sweet Potato

RICE DISH

18 kinds of Grain Rice Steamed in Tea
Japanese Pickles

DESSERT

Tiramisu