

## A la Carte

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### 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

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## SET LUNCH



SCAN HERE

to discover our farm to table partnership with Senshu Agri Farm



## Petit Midi

¥5,500

### 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

#### VARIETY OF 6 SKEWERS

- Sand Borer Fried Rice Crackers
- Okra Wrapped in Loin Ham
- Sesame Tofu
- Turban Shell Croquet
- Simmered Kagafuto Cucumber
- Panchetta

#### RICE DISH

18 kinds of Grain Rice Steamed in Dashi  
Nozawana Pickles, Dried Baby Sardines

#### DESSERT

Tiramisu



## Midi SH'UN

¥7,500

### 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 9 SKEWERS

- Tiger Prawn
- Tomato Gnocchi, Caponata
- Sand Borer Fried Rice Crackers
- Sesame Tofu
- Panchetta
- Simmered Kagafuto Cucumber
- Okra Wrapped in Loin Ham
- Turban Shell Croquet
- Stewed Beef, Gremolata Sauce

#### NOODLES

Seasonal Udon Noodles

#### DESSERT

Tiramisu



## Le SH'UN

¥9,500

### 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 12 SKEWERS

- Tiger Prawn
- Okra Wrapped in Loin Ham
- Sesame Tofu
- Japanese Beef, Whole-Grain Mustard
- Simmered Kagafuto Cucumber
- Ayu Sweetfish
- Stewed Beef, Gremolata Sauce
- Turban Shell Croquet
- Panchetta
- Sand Borer Fried Rice Crackers
- Tomato Gnocchi, Caponata
- Hamo Pike Conger

#### 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