

A la Carte

APPETIZER

Jamón Serrano with Olives	  	¥2,200
Corn Flan	 	¥1,000
Nut and Pork Pate		¥1,500
Vegetable Crudités, Fermented Soy Bean Dip	   	¥1,000
Cheese Fondue	  	¥3,500

KUSHIAGE SEAFOOD

Anago Rolled Vegetable	 	¥700
Sillago-Rolled Japanese Ginger	 	¥700
Aalsuppe (Eel Soup)	 	¥850
Scallop, Vichyssoise	 	¥850
Octopus Ball Akashi-yaki Style	 	¥850
Hokkaido Smelt	 	¥950
Tiger Prawn	 	¥1,100

KUSHIAGE MEAT

Maultaschen (German Dumpling)		¥750
Meat in Zucchini Flower		¥850
Ham-Rolled Malabar Spanach		¥850
Pork		¥950
Japanese Beef, Whole-Grain Mustard		¥1,100

KUSHIAGE VEGETABLES

Seasonal Kudzu Tofu	 	¥700
Sweet Potato	 	¥700
Edamame Crème Croquet	 	¥700
Star of David Okra	 	¥700
Seasonal Mushroom	 	¥700
Winter Melon and Houjicya-tea Crème Soup	 	¥850
Asparagus	 	¥850

KUSHIAGE CHEESE

Cheddar	 	¥600
Camembert	 	¥600
Mozzarella	 	¥600
Homemade Rice Croquettes	 	¥1,200

RICE

16 Kinds of Grain Rice Steamed in Dashi	   	¥850
Udon Noodles	  	¥850

DESSERT

Baked Cheesecake		¥750
Seasonal Fruit Platter	   	¥850
Vanilla Ice Cream	 	¥500



Locally-Sourced
地元産



Seafood
魚介類



Vegetarian
ベジタリアン



Vegan
ビーガン



Gluten-Free
グルテンフリー



Nut-Free
ナッツフリー



Dairy-Free
デイリーフリー



SCAN HERE

契約農家「泉州アグリ」との取り組みについてはこちらをご覧ください。



World Travel Series
Germany

SET DINNER





Traditional

¥8,500

Pretzel Croissant



AMUSE

Corn Flan



CHEF SELECTION OF APPETIZERS

Nut and Pork Pate

SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 8 SKEWERS

- Tiger Prawn
- Winter Melon and Houjicya-tea Crème Soup
- Pork
- Seasonal Kudzu Tofu
- Maultaschen (German Dumpling)
- Anago-Rolled Vegetable
- Edamame Crème Croquet
- Seasonal Mushroom



RICE DISH

Udon Noodles



DESSERT

Baked Cheesecake



Fusion

¥10,500

Pretzel Croissant



AMUSE

Corn Flan



CHEF SELECTION OF APPETIZERS

Nut and Pork Pate

SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 11 SKEWERS

- Tiger Prawn
- Seasonal Kudzu Tofu
- Meat in Zucchini Flower
- Scallops, Vichyssoise
- Star of David Okra
- Japanese Beef, Whole-Grain Mustard
- Aalsuppe (Eel Soup)
- Asparagus
- Sillago-Rolled Japanese Ginger
- Pork
- Octopus Ball Akashi-yaki Style



RICE DISH

16 Kinds of Grain Rice Steamed in Dashi
or Udon Noodles



DESSERT

Baked Cheesecake



SH'UN

¥12,500

Pretzel Croissant



AMUSE

Corn Flan



CHEF SELECTION OF APPETIZERS

Nut and Pork Pate

SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 14 SKEWERS

- Tiger Prawn
- Ham-Rolled Malabar Spanach
- Aalsuppe (Eel Soup)
- Asparagus
- Scallops, Vichyssoise
- Seasonal Kudzu Tofu
- Japanese Beef, Whole-Grain Mustard
- Octopus Ball Akashi-yaki Style
- Seasonal Mushroom
- Anago-Rolled Vegetable
- Meat in Zucchini Flower
- Edamame Crème Croquet
- Maultaschen (German Dumpling)
- Sillago-Rolled Japanese Ginger



RICE DISH

16 Kinds of Grain Rice Steamed in Dashi
or Udon Noodles



DESSERT

Baked Cheesecake



Vegetarian
Menu

¥7,500

Pretzel Croissant



AMUSE

Corn Flan



CHEF SELECTION OF APPETIZERS

Nut and Pork Pate

SEASONAL VEGETABLE STICKS

Vegetable Crudités,
Fermented Soy Bean Dip



VARIETY OF 9 SKEWERS

- Star of David
- Asparagus
- Camembert
- Winter melon and Houjicya-tea Crème Soup
- Edamame Crème Croquet
- Truffle Risotto
- Seasonal Kudzu Tofu
- Seasonal Mushroom
- Mozzarella



RICE DISH

Udon Noodles



DESSERT

Baked CheeseCake



Locally-Sourced
地元産



Seafood
魚介類



Vegetarian
ベジタリアン



Vegan
ビーガン



Gluten-Free
グルテンフリー



Nut-Free
ナッツフリー



Dairy-Free
デイリーフリー

• All prices in our menus are inclusive of 13% service charge and 10% consumption tax.
• Menu items may be revised according to market availability without prior notice.