

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 LUNCH





Petit Midi

¥5,500

Pretzel Croissant



AMUSE

Corn Flan



CHEF SELECTION OF APPETIZERS

Nut and Pork Pate

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



VARIETY OF 6 SKEWERS

- Seasonal KudzuTofu
- Ham-Rolled Malabar Spanach
- Aalsuppe (Eel Soup)
- Star of David Okra
- Edamame Crème Croquet
- Meat in Zucchini Flower



RICE DISH

16 Kinds of Grain Rice
Steamed in Dashi



DESSERT

Baked Cheesecake



Midi SH’UN

¥7,500

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 9 SKEWERS

- Tiger Prawn
- Seasonal Mushroom
- Maultaschen (German Dumpling)
- Seasonal KudzuTofu
- Sillago-Rolled Japanese Ginger
- Pork
- Edamame Crème Croquet
- Star of David Okra
- Ham-Rolled Malabar Spianach



RICE DISH

Udon Noodles



DESSERT

Baked Cheesecake



Le SH’UN

¥9,500

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 12 SKEWERS

- Tiger Prawn
- Seasonal Kudzu Tofu
- Sillago-Rolled Japanese Ginger
- Ham-Rolled Malabar Spianach
- Winter Melon and Houjicya-tea Crème Soup
- Anago-Rolled Vegetable
- Japanese Beef, Whole-Grain Mustard
- Edamame Crème Croquet
- Octopus Ball Akashi-yaki Style
- Seasonal Mushroom
- Maultaschen (German Dumpling)
- Star of David Okra



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.