

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		¥850
Ham-Rolled Malabar Spinach		¥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 Houjicha-Tea Crème Soup	 	¥850
Asparagus	 	¥850

KUSHIAGE CHEESE

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

RICE / NOODLE

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

DESSERT

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



World Travel Series
Germany

SET LUNCH



 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
デリーフリー



Petit Midi

¥5,500



Midi SH’UN

¥7,500



Le SH’UN

¥9,500



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 6 SKEWERS
• Seasonal KudzuTofu 
• Ham-Rolled Malabar Spinach 
• 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 

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 Kudzu Tofu 
• Sillago-Rolled Japanese Ginger  
• Pork 
• Edamame Crème Croquet 
• Star of David Okra 
• Ham-Rolled Malabar Spinach 

RICE DISH
Udon Noodles   

DESSERT
Baked Cheesecake 

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 Spinach 
• Winter Melon and Houjicha-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 

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 Houjicha-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.