

A la Carte

APPETIZER

Jamón Serrano with Olives	  	¥2,200
Pumpkin Mousse, Marinated Scallop	 	¥1,000
Fig Canapé, Canard Séché		¥1,500
Vegetable Crudités, Fermented Soy Bean Dip	    	¥1,000
Cheese Fondue	   	¥3,500

KUSHIAGE SEAFOOD

Salmon	 	¥700
Shrimp Sandwiched in Lotus Root	 	¥700
Bonito	 	¥850
Saury	 	¥850
Barracuda-Rolled Ginger and Japanese Ginger	 	¥850
Hokkaido Smelt	 	¥950
Tiger Prawn	 	¥1,100

KUSHIAGE MEAT

Ham-Rolled Gingko Nuts		¥750
Jambon-cru-Rolled Persimmon		¥850
Pâté de Campagne		¥850
Foie Gras, Eggplant		¥950
Japanese Beef, Whole-Grain Mustard		¥1,100

KUSHIAGE VEGETABLES

Seasonal Kudzu Tofu	 	¥700
Sweet Potato	 	¥700
Lily Bulb Dumpling		¥700
Taro Creme Croquet		¥700
Seasonal Mushroom	 	¥700
Apple and Camembert		¥850
Asparagus	 	¥850
Chestnut and Sweet Potato	 	¥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

Macaron, Vanilla Ice Cream, Seasonal Fruit		¥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

• 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.



SCAN HERE TO KNOW THE SENSU AGRI FARM



World Travel Series
France

SET DINNER





Traditional

¥8,500

Petit Baguette



AMUSE

Pumpkin Mousse, Marinated Scallop



CHEF SELECTION OF APPETIZERS

Fig Canapé, Canard Séché



SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 8 SKEWERS

- Tiger Prawn
- Pâté de Campagne
- Seasonal Kudzu Tofu
- Barracuda-Rolled Ginger and Japanese Ginger
- Lily Bulb Dumpling
- Jambon-cru-Rolled Persimmon
- Shrimp Sandwiched in Lotus Root
- Ham-Rolled Gingko Nuts



RICE DISH

16 Kinds of Grain Rice Steamed in Dashi or Udon Noodles



DESSERT

Macaron, Vanilla Ice Cream, Seasonal Fruit



Fusion

¥10,500

Petit Baguette



AMUSE

Pumpkin Mousse, Marinated Scallop



CHEF SELECTION OF APPETIZERS

Fig Canapé, Canard Séché



SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 11 SKEWERS

- Tiger Prawn
- Chestnut and Sweet Potato
- Seasonal Mushroom
- Saury
- Foie Gras, Eggplant
- Bonito
- Japanese Beef, Whole-Grain Mustard
- Jambon-cru-Rolled Persimmon
- Taro Creme Croquet
- Salmon
- Seasonal Kudzu Tofu



RICE DISH

16 Kinds of Grain Rice Steamed in Dashi or Udon Noodles



DESSERT

Macaron, Vanilla Ice Cream, Seasonal Fruit



SH'UN

¥12,500

Petit Baguette



AMUSE

Pumpkin Mousse, Marinated Scallop



CHEF SELECTION OF APPETIZERS

Fig Canapé, Canard Séché



SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



SEASONAL SORBET



VARIETY OF 14 SKEWERS

- Tiger Prawn
- Pâté de Campagne
- Jambon-cru-Rolled Persimmon
- Barracuda-Rolled Ginger and Japanese Ginger
- Foie Gras, Eggplant
- Apple and Camembert
- Bonito
- Taro Creme Croquet
- Japanese Beef, Whole-Grain Mustard
- Seasonal Mushroom
- Salmon
- Saury
- Chestnut and Sweet Potato
- Seasonal Kudzu Tofu



RICE DISH

16 Kinds of Grain Rice Steamed in Dashi or Udon Noodles



DESSERT

Macaron, Vanilla Ice Cream, Seasonal Fruit



Vegetarian Menu

¥7,500

Petit Baguette



AMUSE

Pumpkin Mousse, Marinated Vegetable



CHEF SELECTION OF APPETIZERS

Fig and Canapé



SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy Bean Dip



VARIETY OF 9 SKEWERS

- Asparagus
- Gingko Nuts
- Seasonal Mushroom
- Seasonal Kudzu Tofu
- Taro Creme Croquet
- Apple and Camembert
- Chestnut and Sweet Potato
- Truffle Risotto
- Mozzarella



RICE DISH

16 Kinds of Grain Rice Steamed in Dashi or Udon Noodles



DESSERT

Macaron, Vanilla Ice Cream, Seasonal Fruit



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
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