

# FOOD MENU

お料理メニュー

## 2017 DINNER COURSE

THE ESSENCE OF SEASONAL INGREDIENTS.  
IT IS DINNER COURSES WITH CHEF'S RECOMMENDATIONS.  
ENJOY THE STRONG TASTE OF THE SEASONAL INGREDIENTS.

### 旬コース | **Seasonal Course** | ¥ 6,800

～STANDARD COURSE WITH SEASONAL INGREDIENTS～

Appetizer	2 KINDS OF SEASONAL APPETIZER SELECTED BY THE CHEF
Sashimi	TODAY'S FISH AND ORGANIC LEAF "CARPACCIO"
Soup	JAPANESE SOUP, WITH SPANISH MACKEREL FISH BALL
Seafood	TODAY'S FRESH FISH DISH OF THE CHEF'S INSPIRATION
Main Dish	CHARCOAL GRILLED IBERIAN PORK AND VEGETABLES
Rice	BAMBOO SHOOT IRON-POT RICE, MISO SOUP AND PICKLES
Dessert	TODAY'S DESSERT

### 春秋コース | **Shunju Course** | ¥ 8,500

～THE MOST POPULAR COURSE, JAPANESE TRADITIONAL MENU  
INCLUDING WAGYU, SEAFOOD AND ORGANIC VEGETABLES～

Appetizer	2 KINDS OF SEASONAL APPETIZER SELECTED BY THE CHEF
Sashimi	4 KINDS OF ASSORTED FRESH SASHIMI
Soup	JAPANESE SOUP, WITH SPANISH MACKEREL FISH BALL
Seafood	TODAY'S FRESH FISH DISH OF THE CHEF'S INSPIRATION
Main Dish	CHARCOAL GRILLED JAPANESE BEEF WITH VEGETABLES
Rice	SEA BREAM IRON-POT RICE, MISO SOUP AND PICKLES
Dessert	TODAY'S ASSORTED DESSERT

THE ABOVE COURSE MENU IS AN EXAMPLE AND THE INGREDIENTS COOKING METHODS  
MIGHT BE CHANGED, DEPENDING THE AVAILABILITY OF INGREDIENTS.



厳選素材コース | **Sozai Course** | ¥ 11,800

〜SPECIAL COURSE OF PREMIUM MENU SELECTED BY THE CHEF〜

Appetizer	3 KINDS OF SEASONAL ASSORTED APPETIZER, CHEF'S SPECIAL
Sashimi	5 KINDS OF ASSORTED FRESH SASHIMI
Soup	JAPANESE SOUP, WITH SEA BREAM AND SAKURA SHRIMP FISH BALL
Seafood	GRILLED RAZOR CLAM AND WILD VEGETABLES WITH LEAF BUD MISO
Main Dish	CHARCOAL GRILLED A5 YAMAGATA BEEF WITH VEGETABLES
Rice	CLAMS IRON-POT RICE, MISO SOUP AND PICKLES
Dessert	TODAY'S SPECIAL DESSERT

お野菜コース | **Vege. Course** | ¥ 6,800/¥ 8,500

\*要予約 ORDER IN ADVANCE

EX NO MEAT OR FISH, BUT WE USE DAIRY PRODUCTS AND EGGS

Appetizer	SMOKED VEGETABLES
Sashimi	FRESH SOYMILK SKIN SASHIMI
Fried	DEEP FRIED POTATO GNOCCHI
Special	GRILLED BAMBOO SHOOT WITH LEAF BUD MISO
Main Dish	CHARCOAL GRILLED VEGETABLES
Rice	VEGETABLE ROLLED SUSHI, MISO SOUP
Dessert	TODAY'S DESSERT

THE DINNER COURSE HAS A WELL BALANCED COMBINATION OF VARIOUS SEASONAL INGREDIENTS.

PLEASE DO NOT HESITATE TO ASK YOUR PREFERENCE.

\* THE ABOVE COURSE MENU IS AN EXAMPLE AND THE INGREDIENTS AND COOKING METHOD MIGHT CHANGE, DEPENDING ON DAILY STOCKS.

\* THE PRICES INCLUDE 8% OF CONSUMPTION TAX.

\* THERE IS NO TABLE CHARGE FOR THE COURSE MENU.

# Vegetable Dishes

## GREEN SALAD

ORGANIC GREENS, WHITE BALSAMIC VINEGAR  
農園葉野菜サラダ

¥ 980

## LIGHTLY ROASTED BEEF SALAD

WITH POTHERBS AND WASABI DRESSING  
香り野菜と和牛たたきのサラダ

¥ 1,680

## SMOKED VEGETABLES

WITH SALT AND ANCHOVY MAYONNAISE  
燻製野菜

¥ 1,280

## SPRING VEGETABLES AND JAPANESE HALFBEAK SALAD

WITH LIME DRESSING  
春野菜とサヨリのサラダ仕立て

¥ 1,500

## ORGANIC VEGETABLES & SMOKED SALMON SALAD

SMOKED WITH CHERRY TREE TIP  
農園野菜とスモークしたサーモンのサラダ

¥ 1,480

## TODAY'S CHARCOAL GRILLED VEGETABLES

KAWADA FARM ORGANIC VEGETABLES  
本日入荷野菜の炭火焼き盛り合わせ

¥ 1,300

## Original Tofu made with 100% Ehime Soy Beans

### FRESHLY CURDLED TOFU (ON-TOFU)

WARM, RICH AND CREAMY FRESHLY MADE TOFU.  
温豆腐

¥ 1,300

### DEEP-FRIED TOFU (ATSUAGE)

WE MAKE THEM ONE BY ONE CAREFULLY AFTER WE TAKE YOUR ORDER.  
造りたて 厚揚げ豆腐

¥ 980

### FRESH SOYMILK SKIN, (NAMA-YUBA)

WITH WASABI AND KANEIWA SOY SAUCE FROM WAKAYAMA  
生湯葉

¥ 1,280

### PLAIN TOFU (MASU-TOFU)

PUT IN A WOODEN CONTAINER TO COOL IT.  
升豆腐

¥ 480

\* THE TABLE CHARGE IS 800YEN FOR A LA CARTE MENU.

\* THE PRICES INCLUDE 8% OF CONSUMPTION TAX.

\* 10% SERVICE CHARGE IS ADDED ON THE TOTAL AMOUNT OF THE BILL.

# Shunju Style

## 【HOT DISH】

### DEEP FRIED ONION

WITH SAKURA SHRIMP AND BUTTERBUR MISO  
二色新玉葱の挟み揚げ

¥1,100

### STEAMED CLAMS AND CABBAGE

STEAMED WITH SAKE  
春キャベツと浅蛸の酒蒸し

¥1,080

### LAMB CONFIT

SMOKED AND BOILED LAMB WITH OIL  
仔羊のコンフィ 燻製仕立て

¥3,600

### STIR-FRIED RAZOR CLAM AND ASPARAGUS

WITH SWEET AND SPICY SAUCE, JAPANESE PEPPER  
平貝とアスパラガスの辛味山椒炒め

¥1,800

### DEEP FRIED POTATO GNOCCHI

PLEASE ASK TODAY'S SAUCE  
新じゃがの揚げニョッキ

¥1,400

## 【REGULAR DISH】

### TODAY'S CROQUETTE

PLEASE ASK STAFF  
本日のコロツケ

3PIECES ¥990

### SOUTHERN CHICKEN EGG OMELET

JAPANESE STYLE OMELET  
南部鶏の地たまご焼き

¥930

### DEEP-FRIED CHICKEN

WITH HOMEMADE MISO DIP  
伊達鶏の唐揚げ

1/4 CHICKEN ¥1,680

ADDITIONAL 1 PIECE ¥420

### TOFU WITH FRIED BABY SARDINES

WITH CHOPPED SPRING ONION  
じゃこ葱豆腐

¥980

# Charcoal Grilled

## PRIME YAMAGATA-BEEF

SIRLOIN  
山形牛サーロイン

120G ¥4,200

## JAPANESE BLACK BEEF

THE BEST BEEF OF OUR CHOICE  
黒毛和牛

120G ¥3,360

## HINAI-CHICKEN

FROM AKITA  
比内地鶏

¥1,780

## CHIRAN-CHICKEN

FROM KAGOSHIMA  
知覧鶏の黒焼き

¥1,200

## IBERIAN PORK BELLOTA

FROM SPAIN  
イベリコ豚ベジョータ

¥2,940

## KIRISHIMA-PORK

FROM MIYAZAKI  
霧島豚

¥1,520

## DUCK AND CHICKEN MEATBALLS

WITH POACHED EGG & TERIYAKI FLAVOR SAUCE

合鴨と鶏のつくね

¥1,050

## ASSORTED ORGANIC VEGETABLES

VARIOUS SEASONAL VEGETABLES DELIVERED ON THE DAY

本日入荷野菜の炭火焼き 盛り合わせ

¥1,300

# Sake & Wine Lovers

For your side dish or an extra dish, recommended with wine and sake.

## CHEESE AND PROSCIUTTO, PRESERVED IN

### RICE BRAN

フェルミエチーズと黒龍吟醸豚生ハム

¥2,580

## JAPANESE DELICACIES,

### RECOMMENDED WITH SAKE

珍味の盛り合わせ

¥1,680

## CREAM CHEESE, PRESERVED IN MISO

チーズの味噌漬け

¥840

## TOFU, PRESERVED IN MISO

豆腐の味噌漬け

¥950

## DRIED SARDINE CHIPS

たたみいわし

¥1,050

## MULLET ROE

自家製からすみ

¥1,580

## SALTED MACKEREL, PRESERVED IN

### RICE BRAN

へしこ炙り

¥950

## KOREAN SPICY FERMENTED

### COD INNARDS

チャンジャー

¥950

# Pot Rice

150g of steamed rice

Shunju's specialty. We cook the pot rice one by one after we take your order. (It takes 30 minutes to cook it.)

## BAMBOO SHOOT

筍の釜飯

¥ 1,600

## CLAMS

はまぐりの釜飯

¥ 1,800

## SEA BREAM

桜鯛の釜飯

¥ 1,800

## OCTOPUS AND GINGER

飯蛸と新生姜釜飯

¥ 1,700

## WITH BACON, CHEESE AND EGG

カルボナーラ釜飯

¥ 1,680

## PLAIN RICE

炊きたて銀シャリ

¥ 880

## TOPPING

トッピング

(鮭ハラス幽庵焼き / 生からすみ / 炙り明太子)

BROILED SMOKED-SALMON ¥ 450    RAW MULLET ROE ¥ 850

SPICY COD ROE ¥ 650

# Rice & Noodles

## RICE IN BROTH WITH SEA BREAM

MARINATED SEA BREAM WITH KELP

鯛茶漬

¥ 1,200

## RICE IN BROTH WITH CHOICES

CHOICE OF PLUM, SALMON OR SEAWEED

お茶漬

¥ 840

## UDON NOODLES

FROM AKITA

稲庭うどん

¥ 960

## RICE BALLS WITH PLUM AND BABY SARDINES

2 PIECES

梅じゃこむすび

¥ 840

## MISO SOUP

赤だし

¥ 300

## JAPANESE PICKLES

漬物

¥ 630

WE HAVE MENUS FOR THE DESSERTS, COFFEE, AND ALL OTHER AFTER-DINNER DRINKS. PLEASE ASK YOUR SERVER.