

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～

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| Appetizer | 2 KINDS OF SEASONAL APPETIZER SELECTED BY THE CHEF |
| Sashimi | TODAY'S FISH AND ORGANIC LEAF "CARPACCIO" |
| Soup | JAPANESE SOUP WITH EGGPLANT AND SEABASS FISH BALL |
| Seafood | TODAY'S FRESH FISH DISH OF THE CHEF'S INSPIRATION |
| Main Dish | CHARCOAL GRILLED IBERIAN PORK AND VEGETABLES |
| Rice | SWEET FISH 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～

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| Appetizer | 2 KINDS OF SEASONAL APPETIZER SELECTED BY THE CHEF |
| Sashimi | 4 KINDS OF ASSORTED FRESH SASHIMI |
| Soup | JAPANESE SOUP WITH EGGPLANT AND SEABASS FISH BALL |
| Seafood | TODAY'S FRESH FISH DISH OF THE CHEF'S INSPIRATION |
| Main Dish | CHARCOAL GRILLED JAPANESE BEEF WITH VEGETABLES |
| Rice | PIKE EEL 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～

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| Appetizer | 3 KINDS OF SEASONAL ASSORTED APPETIZER, CHEF'S SPECIAL |
| Sashimi | 5 KINDS OF ASSORTED FRESH SASHIMI |
| Soup | JAPANESE SOUP WITH KING PRAWN AND WHITE GOURD, PUREED BEANS |
| Seafood | GRILLED EEL AND EGGPLANT, LAYERED |
| Main Dish | CHARCOAL GRILLED A5 YAMAGATA BEEF WITH VEGETABLES |
| Rice | SUMMER TRUFFLE IRON-POT RICE, MISO SOUP AND PICKLES |
| Dessert | TODAY'S SPECIAL DESSERT |

お野菜コース | **Vege. Course** | ¥ 6,800～ *要予約 ORDER IN ADVANCE

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

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| Appetizer | SMOKED VEGETABLES |
| Sashimi | FRESH SOYMILK SKIN SASHIMI |
| Fried | DEEP FRIED VEGETABLE GNOCCHI |
| Special | GRILLED EGGPLANT IN BROTH WITH WHITE BALSAMIC VINEGAR |
| 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 BE CHANGED DEPENDING ON DAILY STOCK OF INGREDIENTS.

* THE PRICES INCLUDE 8% OF CONSUMPTION TAX.

* WE DO NOT CHARGE THE TABLE CHARGE FOR THE COURSE MENU.

Vegetable Dishes

GREEN SALAD

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

¥ 980

CHICKEN GIZZARD CONFIT SALAD

WITH WATERCRESS
砂肝コンフィとクレソンのサラダ

¥ 1,100

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

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

SMOKED VEGETABLES

WITH SALT AND ANCHOVY MAYONNAISE
燻製野菜

¥ 1,280

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 (ATSUJAGE)

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

¥ 1,290

PLAIN TOFU (MASU-TOFU)

PUT IN A WOODEN CONTAINER TO COOL IT.
升豆腐

¥ 480

*A table charge of 800Yen charged for a la carte menu

*Prices include 8% of consumption tax.

*10% service charge will be also added on the total amount of the bill for the dinner time.

Shunju Style

【HOT DISH】

GARLIC KOREAN PANCAKE

WITH PORK TONGUE
漬けニンニクの子ヂミ

¥1,100

TURBAN SHELL FRIT

DEEP FRIED TURBAN SHELL WITH SEAWEED
丸ごとサザエのフリット

¥1,800

LAMB SPARERIBS

仔羊のスペアリブ

¥3,500

STEAMED EEL AND EGGPLANT

WITH GRATED YAM
うなぎのとろろ蒸し

¥1,800

DEEP FRIED VEGETABLE GNOCCHI

PLEASE ASK TODAY'S SAUCE
野菜の揚げニョッキ

¥1,400

STIR-FRIED PRAWNS AND SUMMER VEGETABLES

WITH SWEET AND SPICY SAUCE
天使海老と夏野菜の香味炒め

¥1,600

【REGULAR DISH】

TODAY'S CROQUETTE

PLEASE ASK STAFF
本日の春秋コロッケ

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 MIXED MEATBALLS

WITH POACHED EGG & TERIYAKI FLAVOR SAUCE

合鴨と鶏のつくね

2PIECES ¥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.)

HORSE MACKEREL AND GINGER

鱈と新生姜の釜飯

¥ 1,600

OCTOPUS AND GINGER

活きタコと新生姜の釜飯

¥ 1,800

BROILED SEA BREAM

真鯛の釜飯

¥ 1,800

PORK SAUSAGE WITH SPICY TOMATO SAUCE

'ARRABBIATA'

アラビアータ釜飯

¥ 1,700

BACON, CHEESE AND EGG

'CARBONARA'

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

味噌汁

¥ 300

JAPANESE PICKLES

漬物

¥ 630

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