

FOOD MENU

Course Menu

From the sea and the fields [HARU Course]

¥4,980

[Appetizers]	Select your own fresh vegetables 有機野菜7種の籠盛り
[Side dish]	Homemade yuba with Japanese jelly 自家製生湯葉 和風ジュレ掛け
[Soup bowl]	Steamed winter melon with mushroom, myoga 冬瓜葛打ち 舞茸 茗荷
[Simmered dish]	Touba-tofu with kabocha squash, spinach, kinome 東波豆腐 南瓜 法蓮草
[Main]	Charcoal grilled Date-chicken with vegetables 伊達鶏の炭火焼 旬野菜を添えて
[Rice]	Rice cooked with seasonal ingredients, pickles, red miso soup 旬素材の釜めし 香の物 赤だし
[Sweets]	Today's desserts 本日のデザート

Various seasonal ingredients [AKI Course]

¥6,500

[Appetizers]	Select your own fresh vegetables 有機野菜7種の籠盛り
[Sashimi]	Assorted sashimi 旬魚のお造り
[Soup bowl]	Steamed winter melon with barracuda, myoga 冬瓜葛打ち 鱧 舞茸
[Simmered dish]	Crab meat and taro dumpling with sesame sauce 蟹飛龍頭 石川小芋
[Specialty]	Steamed greenling with sea urchin アイナメ葛打ち ウニ
[Main]	Charcoal grilled Ishimi-pork with vegetables 石見ポークの炭火焼 旬野菜を添えて
[Rice]	Rice cooked with matsutake-mushroom, pickles, red miso soup 松茸の釜めし 香の物 赤だし
[Sweets]	Homemade desserts 自家製デザート

Special Ingredients [SHUNJU Course]

¥8,300

[Appetizers]	Select your own fresh vegetables 有機野菜7種の籠盛り
[Sashimi]	Special selected sashimi 厳選旬魚のお造り
[Soup bowl]	Matsutake and shrimp dumpling "Sawaniwan" 松茸 海老真丈 沢煮椀
[Simmered dish]	Crab meat and taro dumpling with sesame sauce 蟹飛龍頭 石川小芋
[Specialty]	Assorted autumn dishes 秋の味覚 盛り合わせ
[Main]	Charcoal-grilled KATSUBE beef with vegetables 厳選かつべ和牛炭火焼き 農園野菜を添えて
[Rice]	Rice cooked with matsutake-mushroom, pickles, red miso soup 松茸釜めし 香の物 赤だし
[Sweets]	Homemade desserts plate 自家製デザートプレート

Last orders for the course menu finish at 21:30 pm.
An additional 5% service tax will be added to the total of your bill.

※Prices include consumption tax. For customers dining a la carte, there is table charge of 840yen.
(Each parson). An additional 5% service tax will be added to the total of your bill.

Seasonal Vegetable is the Main 旬野菜が主役

We have mainly Mr.Kawada's "Safe and strong taste organic vegetables" delivered from Kawada Farm in Mashiko city.



Fresh lotus root and apple salad

970

新蓮根とリンゴのサラダ

Dressed with grated apple and vinegar sauce.

Kawada farm salad

1,180

川田農園のサラダ

Organic vegetables salad.

Marinated smoked salmon and mushroom salad

1,420

スモークサーモンとキノコマリネのサラダ

Served with green and onion.

Select your own vegetables of the day

1,980

本日の籠盛り野菜「畑のかご」からプレートにのせ放題

Our recommended menu which you can eat plenty of fresh seasonal vegetables.

Pick as many vegetables as you like from farm basket for one time.

※Please take edible portion for yourself.

Appetizer 前菜

Seared KATSUBE beef and grilled eggplant cold dish 1,650

かつべ和牛のタタキと焼き茄子の冷製
Served with wasabi.

Mushroom flan and simeji fritter 970

キノコフランと大黒しめじのフリット

Sweet shrimp and kelp cured flounder 1,730

甘海老と平目の昆布め 割酢ジュレ仕立て
Dressed with Japanese vinegar jelly.



Homemade Tofu 自家製豆腐の逸品

Homemade tofu is made of 100% rich soy milk from Ehime and the bittern from Tokara Islands of Amami.

Sea urchin yuba 1,380

うにと湯葉の冷製
Served cold.

Deep-fried tofu 980

厚揚げ豆腐
Served with condiments and ginger soy sauce.

Homemade warm tofu 1,190

作りたて温豆腐
We make them one by one carefully after we take your order.

Tofu with Jako and scallion 1,080

じゃこ葱豆腐 2pcs
Roasted dried young sardines with scallion and scorched soy sauce.

Staple Dish 逸品料理

Homemade Lamb and Pork sausage 960

仔羊と豚肉の自家製ソーセージ

Served with mashed potatoes and tomato-boiled green bean.

Deep-fried Sea eel and taro dumpling wrapped in almond 1,190

穴子と里芋のアーモンド衣揚げ

Served with lemon.

Eel cream croquette 1,560

鰻のクリームコロッケ

Dressed with sweet sauce.

Date-chicken “Houba-Yaki”(Grilling on magnolia leaves) 1,630

伊達鶏の朴葉焼き

Grilled with vegetables and homemade miso.

Soft-deep-fried duck leg 1,780

鴨もも肉の柔らか揚げ 秋茄子ソース

Served with eggplant sauce.

“Kaisanmushi” in Autumn 1,850

秋の海山蒸し

Steamed mountain vegetables and seafood with meringue.

Grilled shamo-rock(Gamecock) 2,460

シャモロックのソテー 燻製クリーム

Served with smoked fresh cream and white miso sauce.

Kinki rockfish shabu-shabu 3,660

きんきのしゃぶしゃぶ レモン風味

Boiled in spicy soup, served with lemon.



Teppan-yaki 鉄板焼き

Egg omelet (Choice of plane or dried young sardine leaf) 900

玉子焼き (プレーン又は、じゃこ大葉よりお選び下さい)

Healthy fluffy omelet which cooked on an iron plate without using much oil.

Grilled vegetables 旬野菜色々鉄板焼 1,350

Served with Bagna Cauda sauce and salt.

Grilled mackerel 鯖の鉄板焼き桜海老キノコ餡かけ 1,560

Dressed with sakura shrimp and mushroom sticky sauce.



Charcoal Grilled Dish 炭火焼き Simple and Powerful

Charcoal grill dish is "the keystone" for Shunju Bunkamura. This is simply the best method to extract flavor from food, any kind of ingredients will be able to grill well by far infrared rays.

Grilled chicken meatball with Onsen boiled egg 980

つくねの炭火焼 温泉卵添え

Mix onsen egg and grated radish slightly and put it on to chicken meatball.

Grilled Chiran-chicken 1,410

知覧鶏の黒焼き

Chiran-chicken produced in Kagoshima prefecture, served with ingredients.

Grilled Iwami pork from Shimane pref. 1,580

石見ポークの炭火焼

There is only 6% a kind of pork in Japan. It's possible to eat medium rare, it has clean tastes.

Grilled shamo-rock (Gamecock) 2,460

軍鶏ロックの炭火焼

Shamo-rock produced in Aomori Pref.

Grilled lamb leg and shoulder rack 2,590

ラムモモ肉とショルダーラックの炭火焼

Prices include consumption tax. A table charge of 840yen will be charged for a la carte dishes.

An additional 5% service tax will be added to the total of your bill.

Yamagata prime beef 山形県産 山形牛

Beef spencer roll steak 山形牛リブロースの炭火焼

8,000

Yamagata also popular for its high-quality beef. It is counted as 3 best beef in Japan, with Matsuzaka beef and Kobe beef. Has a four separately seasons, extremely hot summer and very cold weather, creates a wide range in temperature between day and night, Yamagata is the best beef production area, since this climate is the best climate to produce delicious beef.

KATSUBE Beef From Shimane Pref. Izumo かつべ和牛

Katsube-beef is a one of high grade Japanese beef breed by Mr.Akemi Katsube in Izumo,Shimane prefecture.

He owned his firm more than 30 years and feed original pasture to cows. Katsube-beef contain rich oleic acid and have smooth oil . Please enjoy this safe and healthy beef.

Pot Rice Using “AKITAKOMACHI” from Akita Pref.

釜めし 炊きたてのご飯

Pot rice cooked by high heat retaining Nanbu -iron pan.

We recommend you order this rice at the beginning of your meal. It takes 30 minutes to cook.

With Brassica 高菜の釜めし 1,080

Takana (Brassica) mix with freshly cooked rice.

With chestnut and mushroom 栗ときのこの釜めし 1,460

“OYAKOMESHI” (With salmon and salmon roe) 1,680

秋鮭といくら親子飯

Rice Staple Dish as the Last

飯物 定番のメニュー

Dried young sardines rice ball じゃこおにぎり 640

Lightly seasoned rice ball of dried young sardines with plum. 2pieces

Karamiso soba 辛味噌そば 1,260

Cold soba, served with spicy miso sauce.

Kelp-cured Barracuda, Rice bowl カマスの昆布めし 1,430

Dressed with sesame sauce and condiments.

Assorted Japanese pickles 漬物盛り合わせ 540

Assorted seasonal vegetable pickles.

Asari Clam Red Miso Soup あさりの赤だし 500

Asari contains Ornithine which is good for liver, it also prevents from hung over.

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Delicacies 珍味 ~For WINE and SAKE lovers~

Assorted Parma ham and dried fruit パルマ産生ハムとドライフルーツの盛り合わせ Using best ham in Italy.	1,480
Shuto(Salted and fermented bonito) with scallion 酒盗葱 It's good for sake.	600
Homemade smoked spicy cod roe 明太子の自家製スモーク It has smoked without putting it on to heat directly. Staff recommended.	860
Cheese rice cake チーズせんべい Baked crispy cheese made of natural cheese.	650
Preserved cream cheese with Miso クリームチーズの味噌漬け Preserved with moromi miso for 2weeks. Good for any kind of sake.	650
Preserved tofu with special Miso 豆腐の味噌漬け Specialty from Kumamoto.	760
Raw Mullet roe with radish 生からすみ 大根添え Homemade salted raw mullet roe specialty from Nagasaki. Put it on to radish.	980
Assorted Delicacy dishes 珍味盛り合わせ Please select 5 dishes from the above.	1,680

Today's Dessert 本日のデザート

We have a menu for dessert. Please ask your server for daily recommendation.

Coffee コーヒー (hot or ice)	550
Tea 紅茶	550
Herbal Tea ハーブティー	550

Prices include consumption tax. A table charge of 840yen will be charged for a la carte dishes.
An additional 5% service tax will be added to the total of your bill.

春秋 SHUNJU

溜池山王

In 27 stories above ground, Please enjoy [Quality] time
in the wide night view that extends before your eyes,
and seasonal food in a open kitchen as well.
We are also available for the wedding or large numbers of parties .

2-11-1 Nagatacho, Chiyoda-ku, Tokyo (03) 3592-5288

Lunch 11 : 30~14 : 30 (Closed on Saturday) Dinner 17 : 00~23 : 00
(Closed on Sunday, Public holiday, and when building is closed)

春秋 "ツキ"ハキ"

We offer the new style of cooking method based on Japanese-style [WA]
Adapting some of the western method [YO].
We have diverse style seating as its name [Tsugihagi]

1-1-1Yurakucho, Chiyoda-ku, Tokyo (03) 3595-0511

Lunch 11 : 30~14 : 30 Dinner 17 : 00~23 : 00
(Closed at 21 : 30 on Sunday and Public holiday)

春秋 三三三

Our themes are [Moire] hamon and [Komorebi]sunbeams streaming through leaves.
We present the fusion of Japanese, Ethnic, French,
and Italian foods by using exquisite ingredients.

1-7-8 Ebisu Minami ,Shibuya-ku, Tokyo (03) 5725-7970

Lunch 11 : 30~14 : 30 Dinner 17 : 30~23 : 30
(Closed at 23 : 00 on Sunday and Public holiday)

麻布 春秋 SHUNJU

We present traditional food culture and contemporary element from
all countries of the world method based on Japanese.
There is small space than heretofore, but we continue to offer the
SHUNJU style of cooking.

2-9-7 Azabu juban, Minato-ku, Tokyo (03) 5765-6677

Only for dinner PM5:30~AM3:00
(Closed on Sunday, Closed at 23:30 public holiday)

CAFÉ À LA TIENNE

Inspired by original cafe in France with our originality added
to the French culture.
Please enjoy the fresh and casual foods here.

1-1-1 Yurakucho, Chiyoda-ku, Tokyo (03) 3595-0565

10 : 00~22 : 00 (Closed at 21 : 00 on Sunday and Public holiday)