



TSUBAKI
BY SHUNSU I

百合 | Yuri Course
\$180++

先付 | Sakizuke
Herring roe

お椀 | Soup
Fish Cake with Maitake Mushroom

お造り | Otsukuri
3 kinds of Assorted seasonal fish

焼物 | Yakimono
Grilled Cod fish with marinade Saikyo miso

揚げ物 | Agemono
Deep fried Sea Eel, Japanese yam with Sea Urchin

土鍋 | Donabe Rice
Seasonal fish with vegetable
Miso Soup

デザート | Dessert
Dessert of the Day

Prices are subject to 10% service charge and prevailing government taxes
Customers with food allergies or dietary requirement, please inform our chef prior to make reservation
Menu ingredients mentioned are subject to change according japan market and seasonal



TSUBAKI
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菖蒲 | Ayame Course

\$280++

先付 | Sakizuke
Chawanmushi with Shirako

酢の物 | Sunomono
Seasonal seafood with dashi jelly

お凌ぎ | Oshinogi
Nodoguro sushi with dashi soup

お椀 | Owan
Amadai with Maitake Mushroom

お造り | Otsukuri
4 kinds of seasonal fish

焼き合せ | Takiawase
Miyazaki A5 Sirloin with Truffle, white miso soup

揚げ物 | Agemono
4 kinds of Assorted Tempura

土鍋 | Donabe Rice
Seasonal fish with vegetable
Miso Soup

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TSUBAKI
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椿 | Tsubaki Course

\$350++

先付 | Sakizuke

**Chawanmushi with Shirako
Seasonal seafood with dashi jelly**

お凌ぎ | Oshinogi

Seasonal special roll sushi

お椀 | Owan

Amadai with Maitake Mushroom

お造り | Otsukuri

4 kinds of special seasonal fish

焼物 | Yakimono

Japanese Spiny lobster with white miso

焼き合せ | Takiawase

Miyazaki A5 Sirloin with Truffle, white miso soup

揚げ物 | Agemono

4 kinds of seasonal Assorted Tempura

土鍋 | Claypot Rice

Seasonal fish with vegetable

Miso Soup

デザート | Dessert

Dessert of the Day