



TSUBAKI
BY SHUNSUU

菖蒲 | Ayame Course

\$280++

先付 | Sakizuke

Shiroebi, Caviar, Hotaruika and Cucumber with dashi jelly

お凌ぎ | Oshinogi

Tachiuo and Uni sushi with dashi soup

お椀 | Owan

Hamaguri clam fish cake with Shiitake Mushroom

お造り | Otsukuri

4 kinds of seasonal fish

焼き合せ | Takiawase

Miyazaki A5 beef Sirloin with Truffle, white miso soup

蒸し物 | Mushimono

Sakuramushi with Amadai

揚げ物 | Agemono

4 kinds of Assorted Tempura

土鍋 | Donabe Rice

Sakuraebi with Bambooshoot
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
BY SHUNSU I

椿 | Tsubaki Course

\$350++

先付 | Sakizuke

Shiroebi, Caviar, Akagai, Hotaruika and Cucumber with dashi jelly

お凌ぎ | Oshinogi

Nodoguro sushi with dashi soup

お椀 | Owan

Awabi with Sesame tofu

お造り | Otsukuri

4 kinds of special seasonal fish

焼物 | Yakimono

Miyazaki A5 beef Sirloin, Uni and Truffle with Bambooshoot

酢の物 | Sunomono

Hairy crab with dashi jelly

蒸し物 | Mushimono

Sakuramushi with Amadai

揚げ物 | Agemono

4 kinds of seasonal Assorted Tempura

土鍋 | Claypot Rice

Hamaguri clam with Bambooshoot

Miso Soup

デザート | Dessert

Dessert of the Day

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