



TSUBAKI
BY SHUNSUU

菖蒲 | **Ayame Course**

\$280++

先付 | **Sakizuke**

Kamonasu and Kuruma prawn with somen noodle

お凌ぎ | **Oshinogi**

Amadai sushi with dashi soup

お椀 | **Owan**

Prawn fish cake with Junsai

お造り | **Otsukuri**

4 kinds of seasonal fish

焼き合せ | **Takiawase**

Miyazaki A5 beef Sirloin with Truffle, white miso soup

酢の物 | **Sunomono**

Hairy crab and Caviar with dashi jelly

揚げ物 | **Agemono**

4 kinds of assorted Tempura

土鍋 | **Donabe Rice**

**Tachiuo and Scallop with Hokkaido sweet corn
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**

Kamonasu and Kuruma prawn with somen noodle

お凌ぎ | **Oshinogi**

Hairy crab sushi and Truffle with dashi soup

お椀 | **Owan**

Prawn fish cake with Junsai

お造り | **Otsukuri**

4 kinds of special seasonal fish

焼き物 | **Yakimono**

Grilled Unagi with flaked salt

酢の物 | **Sunomono**

Igauni, Shiroebi and Caviar with dashi jelly

揚げ物 | **Agemono**

Miyazaki A5 beef Sirloin and Uni with Truffle

土鍋 | **Donabe Rice**

Nodoguro and Scallop with Hokkaido sweet corn

Miso Soup

デザート | **Dessert**

Dessert of the Day

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