



TSUBAKI  
BY SHUNSU I

菖蒲 | **Ayame Course**

**\$280++**

先付 | **Sakizuke**  
**Snow crab**

お凌ぎ | **Oshinogi**  
**Seasonal fish with Dashi sauce**

お椀 | **Owan**  
**Hamaguri fish cake**

お造り | **Otsukuri**  
**Assorted seasonal fish**

炊き合わせ | **Takiawase**  
**Miyazaki A5 beef Sirloin and White miso soup**

蒸し物 | **Mushimono**  
**Chawanmushi with Shirako**

揚げ物 | **Agemono**  
**Assorted Tempura**

土鍋 | **Donabe Rice**  
**Seasonal items and Shimeji mushroom**  
**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**  
**Female crab**

お凌ぎ | **Oshinogi**  
**Tuna and Caviar Sushi**

お椀 | **Owan**  
**Hamaguri fish cake with mushroom**

お造り | **Otsukuri**  
**Special seasonal fish**

焼き物 | **Yakimono**  
**Miyazaki A5 beef with Uni**

炊き合わせ | **Takiawase**  
**Seasonal fish and Dashi Soup**

蒸し物 | **Mushimono**  
**Seasonal steamed fish**

揚げ物 | **Agemono**  
**Assorted Tempura**

土鍋 | **Donabe Rice**  
**Seasonal items and vegetable**  
**Miso Soup**

デザート | **Dessert**  
**Dessert of the Day**

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