



TSUBAKI
BY SHUNSU I

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**

デザート | **Dessert**
Dessert of the Day



TSUBAKI
BY SHUNSU I

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