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SHUN

OMAKASE COUNTER

FOOD

Chapter 3

A reawakening of flavors, balance, and intent.

We honor the Japanese omakase spirit
Rooted in ichi-go ichi-e. Crafting each meal
as a once-in-a-lifetime experience.

Our chefs bring years of training and tradition,
but the story on your plate remains
approachable, thoughtful,
and alive with curiosity.

Here, simplicity meets complexity.
The aesthetic meets the essential.
Imported delicacies and local ingredients
dance in quiet harmony.
Designed not just to be tasted, but remembered.

This is more than dining.

This is SHUN, refined, seasonal, and deeply personal.

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TSUKIYO SET

14-course chef table's menu

1,600K++

4 Appetizers

2 Kinds of Sashimi

6 Kinds of Sushi

Soup

Homemade Dessert

All prices are subject to 10% goverment tax and a 8% service charge

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TSUKIYO SET

14-course chef table's menu

1,600K++

Kani Chawanmushi

Truffle Aka Ebi Pasta

Tuna Tataki with Dashi Ponzu

Uni Toast

2 Kinds of Sashimi

Tai Sushi

Madai Sushi

Akagai Sushi

Shira-uo/Tuna Hand Roll

Otoro Sushi

Engawa

Blue Crab Miso Soup

Homemade Dessert

All prices are subject to 10% goverment tax and a 8% service charge

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YUGEN SET

18-course chef table's menu

2,200K++

5 Appetizers

2 Kinds of Sashimi

6 Kinds of Sushi

2 Miyazaki Wagyu

Soup

2 Homemade Dessert

All prices are subject to 10% goverment tax and a 8% service charge

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YUGEN SET

18-course chef table's menu

2,200K++

Kani Chawanmushi

Scallop with Japanese Tartar Sauce

Truffle Aka Ebi Pasta

Tuna Tataki with Dashi Ponzu

Uni Toast

2 Kinds of Sashimi

Kinmedai Sushi

Aji Kobujime Sushi

Akagai Sushi

Shira-uo/Tuna Hand Roll

Otoro Sushi

Engawa

Wagyu Hamburg

Wagyu Yakiniku

Blue Crab Miso Soup

Truffle Ice Cream

Cheese Cake

All prices are subject to 10% goverment tax and a 8% service charge

