Seven kinds of fruit used to make your curry

FUNESHIRU CURRY

Special menu featuring seven kinds of fruits imported from overseas to be used as ingredients



Beef curry [Medium spicy / Mild]

¥750



Beef curry with fired fish

¥800

Beef curry with fried

calamari rings & ¥950 black squid ink sauce

> PLUS Mini salad ¥200



Lobster cream croquette ¥200

- Fried chicken

Large serving curry +¥100

Beef curry with pork cutlet ¥900

Cheese

Octopus sausages

Eried chicken

with mix vegetables ¥850 SIDE····· TOPPINGS ····· ¥100

Beef curry

¥100

French fries

Octopus sausages

Fried calamari rings ALL



Café latte (HOT) Hot chocolate ¥480 100% Café latte (ICED) ¥580 Orange juice ¥580 Matcha latte (HOT) ¥420 Oolong tea Matcha latte (ICED) ¥480 Iced milk

KIDS orange juice KIDS apple juice



and pineapple smoothie

smoothie

lemon squash

soda ¥480

¥380

¥380

FUNESHIRU CURRY

Seven kinds of fruit used to make your curry

01 Beef curry

¥750

[Medium spicy / Mild]







DESSERT

Soft serve ice cream

This is a rich and creamy blue soft-serve ice cream made using a natural blue pigment derived from spirulina, an algae.

¥450

RECOMMENDED DRINK









Mango and pineapple smoothie ¥680

Strawberry milk smoothie

¥680

Ocean lemon squash

¥480

Deep blue soda

¥480

Weekday-Only

Lunch Set

① Beef Curry (Medium ∕ Mild)

2 Mini Salad

③ ¥380 Drink

Regular price is ¥1,330, but enjoy a weekday discount

¥330 discount! Only **¥1,000**



Available only after 3:00 p.m. on weekdays and holidays

Snack Combo

Add any one of items ① to ④ to your favorite drink for just an extra 100 yen!

- **1** French fries
- 2 Fried Chicken
- ③ Octopus sausages
- **4** Fried Calamari rings

