

Dinner Course

[Reservations required at least 3 days in advance]

～ Spring of YOKAZE ～

【Aperitif】

～ Spring in the North ～

Strawberry Sparkling Wine Cocktail

【Welcome Dish】

Cherry Salmon, Hairy Crab, Sea Urchin, and Shiitake Mushrooms, Royal-Style
(French-style chawanmushi)

【Appetizers】

Marinated Salad with Early-Season Bonito and Hyuganatsu Fizz
Homemade "Lake Toya" Wagyu Prosciutto with Loquats
Pâté de campagne
Asparagus Mousse

【Pasta】

Conchiglie with Cherry Shrimp, Horsetail, and Clams
in Bonito Broth and Butter Sauce

【Bread】

Baguettes, Carrot Bread, Walnut Bread—Homemade Hokkaido Butter

【Fish dishes】

Sautéed Hokke and Scallops, served with wild vegetable tempura and asparagus
White wine butter sauce with yuzu pepper

【Granita】

Cherry Blossom Granita

【Meat dishes】

Grilled "Shiraoi" Beef Sirloin (A4)
with Fresh Onion Sauce, Served with Watercress Salad

【Dessert】

Matcha Mousse and Homemade White Bean Paste Ice Cream

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Cookies

¥13,223

(¥ 16,000 Tax and service charge included)

Executive Chef Nobuyori Kanazawa

Course Option Menu		(tax and service charge included)	
(Add to the appetizers)	Braised Ezo Abalone	¥1,405	(¥1,700)
(Meat dish or as an appetizer)	Foie gras, 50 g	¥2,645	(¥3,200)
(Fish dish or as an appetizer)	Lobster Tail	¥3,719	(¥4,500)