

Dinner Course

[Reservations required at least 2 days in advance]

~ Summer of Moon ~

【Aperitif】

~ Sunset at Mt. "Konbu" ~

Cherry Tomato Compote and Sparkling Wine Cocktail

【Welcome Dish】

Hokkaido Corn Mousse

【Appetizers】

Seared Button Shrimp with Ezo Abalone Jelly and Tomato Foam

Homemade Lake "Toya Wagyu" Prosciutto with Melon

Bonito Tartare, "Nameru"-Style

Duck Terrine with Orange Flavor

【Soup】

Chilled Peach Soup

【Bread】

Baguette, Carrot Bread, Edamame Focaccia

Homemade Hokkaido Butter

【Meat dishes】

Tender Braised Beef Cheek with Red Wine Demi-Glace Sauce

Served with mashed potatoes and yuzu kosho

【Dessert】

Hokkaido Melon Mousse and Haskap Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Cookies

¥7,851

(¥9,500 Tax and service charge included)

Executive Chef Nobuyori Kanazawa

Course Options

| | | | (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 | ¥2,893 | (¥3,500) |
| (Fish dish or as an appetizer) | Lobster Tail | ¥3,719 | (¥4,500) |