

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】

Sear'd Button Shrimp with Ezo Abalone in Jelly
Homemade Lake "Toya Wagyu" Prosciutto with Melon
Bonito Tartare, "Nameru"-Style
Duck Terrine with Orange Flavor

【Soup】

Chilled Peach Soup with Tomato Foam

【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	¥1,157	(¥1,400)
(Meat dish or as an appetizer)	Foie gras, 50 g	¥2,149	(¥2,600)
(Fish dish or as an appetizer)	Lobster Tail	¥3,140	(¥3,800)