

Dinner Course

[Reservations required at least 2 days in advance]

~ Summer of YOKAZE ~

【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

【Pasta】

Seared Salmon (Tokishirazu) and Ratatouille with Capellini

【Bread】

Baguette, Carrot Bread, Edamame Focaccia

Homemade Butter from Hokkaido

【Fish dishes】

Hokkaido-grown Flounder à la Vapeur

Served in Crab Consommé, with Scallops and Sea Urchin

【Granita】

Lavender Granita

【Meat dishes】

Grilled "Shiraoi Beef Sirloin" (A4) with Balsamic Sauce and Mountain Wasabi

【Dessert】

Hokkaido Melon Mousse and Haskap Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Cookies

¥9,917

(¥12,000 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) |