Dinner Course

【Reservations must be made by the day before】

～ Winter of YOKAZE ～

【Aperitif】
～ Sunset Over Deep Snow ～

【Welcome Dish】
Japanese Pears, Cucumbers, and Hokkaido Prosciutto
with Cream Cheese and Grainy Mustard

【Appetizers】
・Hairy Crab and Winter Vegetables in Jelly
・Today's Hokkaido Fresh Fish Carpaccio, Smoked
・Roasted Ezo Venison with San-shō-zuke Mayonnaise Sauce,
Hokkaido Camembert, and Dried Figs

【Pasta】
Conchiglie with Salmon, Japanese Mountain Yam,
and Mushrooms, Served with Wasabi Greens

【Bread】
Baguette, Spinach Bread, Walnut and Fig Bread
Homemade Butter from Hokkaido

【Fish dishes】
Shiretoko Rausu Kinki Rockfish, Head-on Shrimp, and Scallop
in a Japanese-Style Tomato Consommé

【Granita】
Tosa Buntan Citrus and Parsley Granita

【Meat dishes】
Shiraoi Beef Sirloin (A4) Steak with Truffle Madeira Sauce

【Dessert】
Matcha Tiramisu & Açaí Sorbet

【After-dinner drinks】
Coffee or tea

【Petits fours】
Mini Financiers

¥11,571
(¥14,000 Tax and service charge included)

Executive Chef Nobuyori Kanazawa

Course Options

			(Tax and service charge included)
(Add to the appetizers)	Braised Ezo	¥1,488	(¥1,800)
(Meat dish or as an appetizer)	Foie gras, 60	¥2,314	(¥2,800)
(Fish dish or as an appetizer)	Lobster Tail	¥3,471	(¥4,200)