# ~ Dinner Menu ~

17:30~21:00 (20:30 L.O) (Course menu 19:30 L.O)



**Restaurant Tura** 

#### **Dinner Course**

(Reservation required by 12:00 the day before)

~ Yokaze ~

[Aperitif]



1 Food images are here

[A welcome dish]

~Eat the Winter Earth~

Winter vegetables pickled and nut cheese dip

[Hors d'oeuvre]

Marinated button shrimp with sea urchin and roasted sake

Smoked salmon mousse canapés with salmon roe

Pate de Campagne with tapenade and pickled winter vegetables

[Deuxième]

Ezo venison poiret with red miso sauce

[Soup]

Goosefish and shark fin consommé soup

[Pain et Beurre]

Bread (Baguette, Carrot, Walnuts and figs) Hokkaido unsalted butter

[Poisson]

Soy from Samani and seafood bouillabaisse

[Viande]

Shiraoi beef fillet (A4) poiret, truffle with red wine sauce, radish stewed in consommé and pie, mountain wasabi

[Dessert]

Homemade sake koji ice cream with red bean and apple compote, pound cake

[Café ou Thè]

Coffee or Tea

[Petit four]

Bite Gateau chocolat

¥14,876

(¥18,000 Price including tax and service charge)

**Executive Chef Nobuyori Kanazawa** 

#### **Dinner Course**

(Reservation required by 12:00 the day before)

~ Moon ~

[Aperitif]

1 Food images are here

[A welcome dish]

∼Eat the Winter Earth∼

Winter vegetables pickled and nut cheese dip

[Hors d'oeuvre]

Marinated button shrimp with sea urchin and roasted sake

Smoked salmon mousse canapés with salmon roe

Pate de Campagne with tapenade and pickled winter vegetables

[Soup]

Goosefish and shark fin consommé soup

[Pain èt Beurre]

Bread (Baguette, Carrot, Walnuts and figs) Hokkaido unsalted butter

[Viande]

Braised beef cheek meat with red wine demi-glace mashed potatoes and yuzu pepper

[Dessert]

Homemade sake koji ice cream with red bean and apple compote, pound cake

[Café ou Thè] Coffee or Tea

[Petit four]
Bite Gateau Chocolat

¥10,744

(¥13,000 Price including tax and service charge)

**Executive Chef Nobuyori Kanazawa** 

#### **Dinner Course**

(Reservation required by 12:00 the day before)

~ Star ~

[Aperitif]



† Food images are here

[A welcome dish]

~Eat the Winter Earth~
Winter vegetables pickled and nut cheese dip

[Hors d'oeuvre]

Marinated button shrimp with sea urchin and roasted sake

Smoked salmon mousse canapés with salmon roe

Pate de Campagne with tapenade and pickled winter vegetables

[Pain èt Beurre]

Bread (Baguette, Carrot, Walnuts and figs) Hokkaido unsalted butter

[Pasta or gnocchi dishes]

**\*Please choose from pasta dishes.** 

(%Snow crab and sea urchin pasta is + ¥800)

[Dessert]

Homemade sake koji ice cream with red bean and apple compote, pound cake

[Café ou Thè] Coffee or Tea

[Petit four]
Bite Gateau Chocolat

¥8,265

(¥10,000 Price including tax and service charge)

**Executive Chef Nobuyori Kanazawa** 

## **Course Option Menu**

(Reservation required by the day before)

	(Price including tax and service
(Plus for appetizers) Braised Ezo abalone ¥1,487	charge) (¥1,800)
(A plus for fish dishes or appetizers) Lobster ¥3,719	(¥4,500)
(A plus for meat dishes or appetizers) Foie gras ¥2,644	(¥3,200)

### Children's mini course

(Reservation required by the day before)

Soup

Bread (Baguette, Carrot) Hokkaido unsalted butter

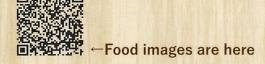
Shiraoi beef mini diced steak and Fried shrimp plate

Mini dessert

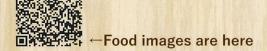
¥3,471

(¥4,200 Price including tax and service charge)

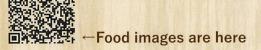
**X**Only for groups who make a course meal reservation



•	Appetizers / Hot Appetizers / Salads		(Price including tax and service charge)
1.	Mixed salad dressing with grated vegetables	¥1,240	(¥1,500)
2.	3 types of smoke(Scallops from Eruption Bay, Cheese, Duck meat)	¥1,818	(¥2,200)
3.	Jamon Serrano Prosciutto	¥1,818	(¥2,200)
4.	Assorted cheese from KUROMATSUNAI with dried fruit	¥2,066	(¥2,500)
5.	Marinated sweet shrimp with sea urchin and salmon roe	¥2,066	(¥2,500)
6.	Herb marinated salmon with salmon roe	¥2,066	(¥2,500)
7.	Hokkaido Abragarei kelp-stuffed carpaccio	¥2,314	(¥2,800)
8.	Tuna prosciutto, salad, grain mustard dressing	¥2,645	(¥3,200)
9.	Charcuterie plate with pickled winter vegetables	¥2,645	(¥3,200)
	(Jamon serrano, Homemade prosciutto from Shiraoi, Homemade pork ham fro Terrine with liver and foie gras, Coppa)	m Rusutsu h	ighland,
10 .	Assorted 3 kinds of terrine with pickled winter vegetables	¥2,810	(¥3,400)
11 .	Antipasto Mist	¥2,893	(¥3,500)
	(Marinated button shrimp with sea urchin and roasted sake, Smoked salmon mousse ca té de campagne with tapenade and pickled winter vegetables, Coppa,)	nap <mark>és with s</mark> al	mon roe, Pâ
12.	Mushroom tempura with Japanese-style grated tomato sauce	¥992	(¥1,200)
13 .	Hokkaido potatoes and fried broccoli with truffle salt	¥992	(¥1,200)
14.	Tender broiled veal tongue with	¥2,479	(¥3,000)
	green onions and tomatoes in black pepper sauce		
•	Soups		
15 .	Onion au gratin soup	¥1,137	(¥1,400)
16.	Cream soup with mushrooms	¥1,137	(¥1,400)
17.	Goosefish and shark fin consommé soup	¥1,300	(¥1,600)



● Pasta / Gnocchi (※Choose from Linguine/Penne/Gnocchi)		Price including ax and service charge)
18 . White wine with clams and dried tomatoes (Vongole Bianco)	¥2,314	(¥2,800)
19 . Seafood with tomato sauce (Pescatore)	¥3,140	(¥3,800)
20 . Shiraoi beef tendon with Japanese-style stewed sauce	¥3,140	(¥3,800)
21 . Hokkaido beef ragù sauce with hot spring egg (Bolognese)	¥3,471	(¥4,200)
22 . Porcini mushroom cream sauce with jamon serrano prosciutto	¥3,471	(¥4,200)
23 . Snow crab and sea urchin with fresh cream sauce	¥4,132	(¥5,000)
• Gratin		
24 . Cheese Macaroni Gratin	¥1,653	(¥2,000)
25 . Shiraoi Beef Tendon Stewed Japanese Style Gratin	¥2,893	(¥3,500)
Rice dishes		
26 . Shiraoi Beef Tendon Streak Garlic Rice	¥1,818	(¥2,200)
27 . Tomato risotto with snow crab and sea urchin	¥2,893	(¥3,500)
28 . Cream cheese risotto with porcini mushrooms	¥3,140	(¥3,800)
and jamon serrano prosciutto		
29 . Low-temperature aged pork katsu curry rice	¥2,149	(¥2,600)
30 . Seafood Curry Rice	¥2,893	(¥3,500)
●Pizza (※Take-out reservations also accepted)		
31 . Japanese style pizza with rice cakes, mushrooms, and bacon	¥2,645	(¥3,200)
32 . BBQ Pizza with Chicken and Mushrooms	¥2,645	(¥3,200)
33 . Pizza Margherita	¥2,810	(¥3,400)
34 . Seafood Curry Tomato Pizza	¥3,471	(¥4,200)



		(Price including tax and service
• Fish dishes		charge)
35 . Goosefish frites with tomato cream sauce	¥1,815	(¥2,200)
36 . Red snapper and scallops baked in herb breadcrumbs	¥2,888	(¥3,500)
with tomato sauce and tapenade		
37 . Scallop Brochette with Basil and Balsamic Sauce	¥3,465	(¥4,200)
38 . Soy and seafood bouillabaisse	¥3,960	(¥4,800)
39 . Omar shrimp, mushrooms and bacon fricassee stuffed pie	¥5,116	(¥6,200)
●Meat dishes		
40 . Tonden Farm's Bone-in Franks Sauteed	¥1,818	(¥2,200)
with Pickled Purple Cabbage and Potatoes		
41 . Date chicken thighs stewed with Roman tomatoes	¥2,066	(¥2,500)
42 . Rusutsu Highland Pork Sautéed Spare Ribs with BBQ Sauce	¥3,140	(¥3,800)
43 . Rusutsu Highland Pork with Homemade Ham	¥3,719	(¥4,500)
and Cream Sauce with Grain Mustard		
44 . Braised beef cheek meat with red wine demi-glace	¥4,628	(¥5,600)
mashed potatoes and yuzu pepper		
45 . Shiraoi beef fillet (A4) poiret, truffle with red wine sauce,	¥5,372	(¥6,500)
radish stewed in consommé, pie with mountain wasabi		
●Bread / Rice		
46 . 3 types of bread (Baguette, Carrot, Walnuts and figs)	¥760	(¥920)
47 . Rice (Nanatsuboshi from Rankoshi) 200g	¥496	(¥600)



## Food images are here

<b>O</b> Deceart		(Price including tax and service charge)
<ul> <li>Dessert</li> </ul>		
48 . Scoop of assorted flavors of ice cream	¥1,240	(¥1,500)
(Hokkaido Cream Cheese, framboise, Uji matcha)		
49 . Classic Gateau chocolat	¥1,240	(¥1,500)
50 . Baked Cheesecake	¥1,033	(¥1,250)
51 . Homemade sake koji ice cream with	¥1,322	(¥1,600)
red bean and apple compote		
52 . Tart chocolate with strawberry sorbet	¥826	(¥1,000)
53 . Seasonal Fruit Mini Tarts	¥992	(¥1,200)
54 . Seasonal Fruit Mi Hot Espresso Affoguard	¥992	(¥1,200)
Vegan cuisine		
55 . Spinach curry rice with soybean meat	¥1,653	(¥2,000)
56 . Bolognese pasta with soy meat	¥1,653	(¥2,000)
57 . Short rib-style sautéed soybean meat	¥1,653	(¥2, <mark>000)</mark>
●Children's Menu		
58 . Fried chicken, fried potatoes, fried onions	¥1,240	(¥1,500)
59 . Children's curry	¥1,240	(¥1, <mark>500</mark> )
60 . Italian pasta	¥1,488	(¥1,800)
61 . Large fried shrimp	¥1,488	(¥1,800)