

～ 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】



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【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】

↑ 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 ~



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【Aperitif】

【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 charge)
(Plus for appetizers) Braised Ezo abalone	¥1,487	(¥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)

※Only for groups who make a course meal reservation



←Food images are here

●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 Atragarei 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 (Jamon serrano, Homemade prosciutto from Shiraoi, Homemade pork ham from Rusutsu highland, Terrine with liver and foie gras, Coppa)	¥2,645	(¥3,200)
10 . Assorted 3 kinds of terrine with pickled winter vegetables	¥2,810	(¥3,400)
11 . Antipasto Mist (Marinated button shrimp with sea urchin and roasted sake, Smoked salmon mousse canapés with salmon roe, Pá té de campagne with tapenade and pickled winter vegetables, Coppa,)	¥2,893	(¥3,500)
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 green onions and tomatoes in black pepper sauce	¥2,479	(¥3,000)

●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)



←Food images are here

(Price including
tax and service
charge)

●Pasta / Gnocchi (※Choose from Linguine/Penne/Gnocchi)

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 and jamon serrano prosciutto	¥3,140	(¥3,800)
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)



← Food images are here

(Price including
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● Fish dishes

35 . Goosefish frites with tomato cream sauce	¥1,815	(¥2,200)
36 . Red snapper and scallops baked in herb breadcrumbs with tomato sauce and tapenade	¥2,888	(¥3,500)
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 with Pickled Purple Cabbage and Potatoes	¥1,818	(¥2,200)
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 and Cream Sauce with Grain Mustard	¥3,719	(¥4,500)
44 . Braised beef cheek meat with red wine demi-glace mashed potatoes and yuzu pepper	¥4,628	(¥5,600)
45 . Shiraoi beef fillet (A4) poiret, truffle with red wine sauce, radish stewed in consommé, pie with mountain wasabi	¥5,372	(¥6,500)

● Bread / Rice

46 . 3 types of bread (Baguette, Carrot, Walnuts and figs)	¥760	(¥920)
47 . Rice (Nanatsuboshi from Rankoshi) 200g	¥496	(¥600)



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(Price including
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charge)

●Dessert

48 . Scoop of assorted flavors of ice cream (Hokkaido Cream Cheese, framboise, Uji matcha)	¥1,240	(¥1,500)
49 . Classic Gateau chocolat	¥1,240	(¥1,500)
50 . Baked Cheesecake	¥1,033	(¥1,250)
51 . Homemade sake koji ice cream with red bean and apple compote	¥1,322	(¥1,600)
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	(¥2,000)

●Children's Menu

58 . Fried chicken, fried potatoes, fried onions	¥1,240	(¥1,500)
59 . Children's curry	¥1,240	(¥1,500)
60 . Italian pasta	¥1,488	(¥1,800)
61 . Large fried shrimp	¥1,488	(¥1,800)