

# ~ Dinner Menu ~

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



Restaurant Tura

11.02.2025

# Dinner Course

(Reservation required by 12:00 the day before)

~ Yokaze ~

【Aperitif】



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【Welcome】

~Eat the Winter Earth~

Pickled winter vegetables with nut and cheese dip

【Appetizers】

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

【Hot Appetizers】

Ezo venison , braised leek with red miso sauce

【Soup】

Monk fish and shark fin consommé

【Bread and Butter】

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

【Fish】

Rockfish from Samani with seafood bouillabaisse

【Meat】

Shiraoi beef fillet (A4)leek with truffle with red wine sauce,

Braised Hokkaido radish and mountain wasabi

【Dessert】

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

Coffee or Tea

【Petit four】

Mini chocolat cake

¥14,876

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

Executive Chef Nobuyori Kanazawa

11.02.2025

## Dinner Course

(Reservation required by 12:00 the day before)

~ Moon ~



【Aperitif】

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【Welcome】

~Eat the Winter Earth~

Pickled winter vegetables with nut and cheese dip

【Appetizers】

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】

Monk fish and shark fin consommé

【Bread and Butter】

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

【Meat】

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

Coffee or Tea

【Petit four】

Mini chocolat cake

¥10,744

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

Executive Chef Nobuyori Kanazawa

11.02.2025

## Dinner Course

(Reservation required by 12:00 the day before)

~ Star ~



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【Aperitif】

【Welcome】

~Eat the Winter Earth~

Pickled winter vegetables with nut and cheese dip

【Appetizers】

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

【Bread and Butter】

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

【Pasta】

※Please choose from our pasta dishes.

(※Snow crab and sea urchin pasta is an additional 800 Yen)

【Dessert】

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

Coffee or Tea

【Petit four】

Mini chocolat cake

¥8,265

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

Executive Chef Nobuyori Kanazawa

11.02.2025

## Course Option Menu

(Reservation required by the day before)

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

## Children's mini course

(Please order one day in advance)

Soup

Bread (Baguette, Carrot) Hokkaido unsalted butter

Surf and Turf- diced Shiraoi beef and fried shrimps

Dessert

¥3,471

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

※Only for groups with prio reservation



←Food images are here

## ●Appetizers / Hot Appetizers / Salads

(Price including  
tax and service  
charge)

1 . Mixed salad dressing with roasted vegetable dressing	¥1,240	(¥1,500)
2 . Smoked Specialties Eruption Bay Scallops , Cheese, Duck	¥1,818	(¥2,200)
3 . Jamon Serrano Prosciutto	¥1,818	(¥2,200)
4 . Assorted cheese from Kuromatunai 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 flounder and kelp 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 Shiraoi, Homemade Rusutsu highland ham (Pork) Duck terrine with liver and foie gras, Coppa ham	¥2,645	(¥3,200)
10 . 3 Kind of terrines with pickled winter vegetables	¥2,810	(¥3,400)
11 . Antipasto Misto Marinated shrimp with sea urchin and sake, smoked salmon mousse canapés with salmon roe, Pâté de campagne with tapenade and winter vegetables, Coppa	¥2,893	(¥3,500)
12 . Mushroom tempura with Japanese tomato sauce	¥992	(¥1,200)
13 . Hokkaido potatoes and fried broccoli with truffle salt	¥992	(¥1,200)
14 . Tender broiled veal tongue Green onions and tomatoes in black pepper sauce	¥2,479	(¥3,000)

## ●Soups

15 . Gratinated onion soup	¥1,137	(¥1,400)
16 . Cream of mushroom soup	¥1,137	(¥1,400)
17 . Monk fish and shark fin consommé	¥1,300	(¥1,600)



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●Pasta (※Take-out reservations also accepted)

※Choose from Linguine/Penne/Gnocchi

(Price including  
tax and service  
charge)

18 . Vongole Bianco- White wine with clams and dried tomatoes	¥2,314	(¥2,800)
19 . Pescatore- Seafood with tomato sauce	¥3,140	(¥3,800)
20 . Braised Shiraoi beef tendon sauce	¥3,140	(¥3,800)
21 . Bolognese- Hokkaido beef ragù with hot spring egg	¥3,471	(¥4,200)
22 . Porcini mushroom cream sauce and jamon serrano	¥3,471	(¥4,200)
23 . Snow crab and sea urchin in cream sauce	¥4,132	(¥5,000)

●Gratin

24 . Macaroni and cheese gratin	¥1,653	(¥2,000)
25 . Gratinated Shiraoi beef stew	¥2,893	(¥3,500)

●Rice

26 . Braised Shiraoi beef tendon and garlic fried 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	¥3,140	(¥3,800)
29 . Breaded Pork Katsu with rice and curry sauce	¥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 and tomato izza	¥3,471	(¥4,200)



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(Price including  
tax and service  
charge)

## ●Fish dishes

35 . Crisp fried Monk fish Tempura 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 skewer with basil and balsamic sauce	¥3,465	(¥4,200)
38 . Rockfish and seafood bouillabaisse	¥3,960	(¥4,800)
39 . Omar lobster with baked mushrooms and bacon fricassee pie	¥5,116	(¥6,200)

## ●Meat dishes

40 . Pork sausages with pickled red cabbage and potatoes	¥1,818	(¥2,200)
41 . Braised chicken leg with roma tomato stew	¥2,066	(¥2,500)
42 . Rusutsu highland pork spare ribs with BBQ sauce	¥3,140	(¥3,800)
43 . Homemad Rusutsu highland pork ham with grain mustard cream sauce	¥3,719	(¥4,500)
44 . Beef cheek braised in red wine mashed potatoes and yuzu pepper	¥4,628	(¥5,600)
45 . Shiraoi beef fillet (A4) leek, with red wine truffle sauce, Braised Hokkaido radish and mountain wasabi	¥5,372	(¥6,500)

## ●Bread / Rice

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





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(Price including  
tax and service  
charge)

## ●Dessert

48 . Assorted ice creams - per scoup Hokkaido cream cheese, raspberry , green tea	¥1,240	(¥1,500)
49 . Baked chocolate cake	¥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 . Chocolate tart with strawberry sorbet	¥826	(¥1,000)
53 . Seasonal fruit tart	¥992	(¥1,200)
54 . Afogato- Vanilla ice cream with espresso coffee	¥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)