# ~ Dinner Menu ~

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



**Restaurant Tura** 

### **Dinner Course**

(Reservation required by 12:00 the day before)

Yokaze ∼

[Aperitif]



↑ Food images are here

[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** 

## **Dinner Course**

(Reservation required by 12:00 the day before)

~ Moon ~



[Aperitif]

† Food images are here † Food images are here

[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 Buuter]

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** 

## **Dinner Course**

(Reservation required by 12:00 the day before)

~ Star ~

[Aperitif]



† Food images are here

[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 a 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** 

# **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)

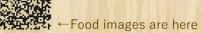
**※Only for groups with prio reservation** 



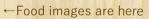
•	Appetizers / Hot Appetizers / Salads		(Price including tax and service charge)
1.	Mixed salad dressing with roasted vegetable dressing	¥1,240	(¥1,500)
2.	Smoked Specialties Eruption Bay Scallops , Cheese, Duck	¥1,818	(¥2,200)
3.	Jamon Serrano Prosciutto	¥1,818	(¥2,200)
4.	Assorted cheese from Kuromatunai 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	¥2,645	(¥3,200)
	Jamon serrano, Homemade prosciutto Shiraoi, Homemade Rusutsu highland ham (Pork) Duck terrine with liver and foie gras, Coppa ham		
10 .	3 Kind of terrines with pickled winter vegetables	¥2,810	(¥3,400)
11 .	Antipasto Misto	¥2,893	(¥3,500)
	Marinated shrimp with sea urchin and sake, smoked salmon mousse canapés with salmon roe, Pâté de campagne with tapenade and winter vegetables, Coppa		
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	¥2,479	(¥3,000)
	Green onions and tomatoes in black pepper sauce		
	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)



●Pasta (※Take-out reservations also accepted)		(Price including tax and service
<b>※Choose from Linguine/Penne/Gnocchi</b>		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	¥3,140	(¥3,800)
and jamon serrano		
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)



●Fish dishes		(Price including tax and service charge)
35 . Crisp fried Monk gish Tempura 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 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	¥1,818	(¥2,200)
with pickled red cabbage and potatoes		
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	¥3,719	(¥4,500)
with grain mustard cream sauce		
44 . Beef cheek braised in red wine	¥4,628	(¥5,600)
mashed potatoes and yuzu pepper		
45 . Shiraoi beef fillet (A4) leek, with red wine truffle sauce,	¥5,372	(¥6,500)
Braised Hokkaido radish and mountain wasabi		
●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
<ul> <li>Dessert</li> </ul>		charge)
48 . Assorted ice creams - per scoup	¥1,240	(¥1,500)
Hokkaido cream cheese, raspberry , green tea		
49 . Baked chocolate cake	¥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 . 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)