



～ Spring of Yokaze ～

【Aperitif】

【Welcome dish】

～Eating Spring Fields～

Spring Vegetables, Cherry Blossom and Gyoja Garlic Cheese Dip

【Appetizers】

Spring Salad with Seafood and Spring Strawberry Vinaigrette  
( Botan shrimp, Mantis shrimp, Scallop, Sea urchin, Salmon roe )

【Soup】

Spring Carrot and Summer Oranges Soup

【Bread】

Baguette, honey soy milk bread, walnut bread, Hokkaido unsalted butter

【Seafood】

Crispy Baked Cherry Trout with Asparagus and Couscous  
3 sauces (seaweed sauce, white wine cream sauce, tomato sauce)

【Meat】

Shiraoi Beef Fillet (A4) Poiret with Truffle  
Black pepper in red wine sauce

【Dessert】

Uji green tea ice cream and red bean paste pie with mixed berries

【After-dinner beverages】

Coffee or tea (hot or cold)

【Small Confections】

Hokkaido Yubari Melon Yokan

¥13,884

(¥16,800 tax and service charge included)

Executive chef Nobuyori Kanazawa