



～ Summer of Yokaze ～

【Aperitif】

Niseko's Summer Scene

【Welcome dish】

～Eating Summer Fields～

Summer Vegetables and "Date" Levab Cheese Dip

【Appetizers】

Instant Grilled Tuna with Homemade "Shiretoko"Chicken Ham and Ratatouille

【Pasta】

Conchiglie with Undan and Snow Crab Cream Sauce

【Bread】

Baguette, Edamame Focaccia, Honey Soy Milk Bread & Hokkaido Unsalted Butter

【Seafood】

"Rishiri" greenling and scallops in tomato soup with junsai

【Meat】

Shiraoi Beef Fillet (A4) Tournedo with Truffle Red Wine Sauce

Edamame with Couscous

【Dessert】

White chocolate and passion fruit mousse with Hokkaido sugarcane ice cream

【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