

A Sharing Experience | ¥8,000 per person

Please feel free to choose your favorite dishes and enjoy sharing the flavors of Hokkaido's seasonal ingredients as they fill the table. Each dish will be served fresh as it is ready.

Starter

**Please begin by enjoying these two dishes, served individually to each guest*

Seasonally-Inspired Japanese Monaka Wafer

A delicate Monaka wafer layered with cream cheese, smoked daikon, roasted root vegetables and mountain herbs

Chilled Spring Green Pea Potage

A light, refreshing potage of fresh sweet green peas, finished with a hint of salted lemon

To Share - Small Plates “Appetizers”

**Choose one from the Selection of Chilled Appetizers*

It is recommended that guests at the table choose different dishes and enjoy sharing them together

Locally Farmed Hokkaido Fresh Cheese with Tomato

Creamy fresh cheese paired with the bright tartness of tomato, drizzled with fragrant shiso oil

Nori and Onsen Egg Salad

Umami-rich Nori seaweed and velvety onsen egg, dressed with a zesty yuzu vinaigrette

Bibai Green Asparagus

Tender asparagus from Bibai prefecture lightly steamed, served chilled with a rich, house-made tartar sauce

To Share - Small Plates “Warm Appetizers”

**Choose one from the Selection of Warm Appetizers*

It is recommended that guests at the table choose different dishes and enjoy sharing them together

Flavours of the Season

A medley of roasted local seasonal vegetables finished with a silky cashew nut sauce

Cauliflower Mimolette

Sweet Hokkaido cauliflower paired with melted, nutty Mimolette cheese

Oven-Baked Tokachi Mushrooms with Shiokara Squid

Tokachi mushrooms roasted, and accented by the umami paste of Japanese delicacy fermented Shiokara Squid

To Share - Main Selection

**Each guest is kindly asked to choose one dish from the following six seafood and meat options*

Steamed Fresh Fish of the Day

Seasonal fish, lightly steamed and finished with a delicate clam and butter sauce

Oven-Baked Cherry Trout

Delicate, buttery cherry trout complemented with a refreshing yuzu pepper oil

Lobster and Crab Bisque Penne

Penne coated in a rich lobster and crab bisque, highlighting the flavors of local seafood

Ishikari Pork Shoulder

Slow-cooked in red wine for hours, finished with the subtle heat of mountain wasabi

Hokkaido Chicken Thigh Confit

Tender chicken thigh with semi-dried tomatoes and roasted garlic

Tokachi Round Beef

Grass-fed Tokachi Round Beef, grilled and served with a sansho pepper and red wine sauce

Dessert

**Choose one from the Selection of House-Made Deserts*

Apple Pie

A delicate balance of tart and sweet apples, encased in buttery shortcrust, served with vanilla ice cream

Chocolate Tart

A rich yet airy chocolate filling topped with a glossy, chocolate glaze that showcases the smooth depth of fine cocoa

Classic Tiramisu

A classic tiramisu with velvety mascarpone and a subtle bitterness of espresso