

Go Around Tokachi Dinner Vol. 2

¥6,800

Taisho at Obihiro, Makubetsu Town, Sarabetsu Village,
Shikaoi Town and Taiki Town



*MAKUBETSU Kita Rosso (Red Kidney Beans) Mousse
and Marinated Shrimps with Kelp Jelly*

TAIKI White Radish Cold Cream Soup

*Sauteed Today's HOKKAIDO Fish,
Fried Shisyamo Smelts and TYUURUI Young Corn
with Cream Sauce*

*HOKKAIDO Beef Tenderloin Steak, SARABETSU Cabbage Rolled SHIKAOI Pork
and Roasted MAKUBETSU Japanese Yam
Madeira Sauce with Yuzu Citrus Pepper*

*TAISHO Red Kidney Beans sweet Jelly
with Orikasa Farm Organic Sopybean Flour*

Hotel Made Bread

Coffee or Tea

Tax and service charge included.

Reservation Required
until 5 pm the day before

Tokachi Spécialité ¥ 9,800



Amuse Bouche

Vegetables Mousse, Scaallop and Caviar with HIROO Kelp Jelly

Today's Soup

*Sauteed HOKKAIDO Fish and OTOFUKE Spinach
Cream Sauce with Dill*

*Chef's Choiced TOKACHI Beef Steak
INOUE Farm 2 Years Aged Potato and WADA Farm Burdoc
ORIKASA Farm Organic Mustard Sauce
TOKACHI Salt and Yuzu Citrus Pepper*

Today's Pasta

Patissier Chef's Dessert

Herb Tea

Tax and service chage included.



<Set Menu>



Tokachi F1 Beef tongue Stew Set ¥4,400

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Hotel made Humburg (200g) with Boild Egg Set ¥3,500

Sauteed Fish with Seafoods Set ¥4,000

<StaekeMenu>

Tokachi Beef Tenderloin (100g) Set ¥4,600

Tokachi Japanese Black Beef Sirloin (100g) Set ¥6,500

<The Set Includes>

Soup / Salad / Bread or Rice / Dessert / Coffee or Tea

Appetizers

Potatoes Raclette ¥ 850

Raw Ham Salad ¥ 1,250

Fried Patato and Sausages ¥ 1,350

Assorted Cheese of Tokachi ¥ 1,500