

## Dinner Course July

¥ 6,800



## *Appetizers*

## Croquette of Soy Milk Paper and Sea urchin

*with Tokachi Sea Salt*

## Smoked HIROO Tuna with Miso Marinated Cream Cheese

### *HAKODATE Hering Sushi with Green Pepper Soy Sauce*

## Watermelon and Tomato Cold Soup with Molokhiya Puree

## Terrine of Tokachi Mushrooms and Chicken

## Sashimi

## Striped Jack with Vegetables and Dashi Sauce

## For Appetites

## Sailfin Poacher Sushi with Dried Mullet Roe

### Braised Dish

*Japanese Pepper Flavored Sweet Soy Sauce Braised Beef  
with Grilled Turnip and Braised Onion*

## One More Dish

### *Dashi Braised Sea Eel and Peeled Egg-Plant*

## *Last Dish*

*Cooked Rice with Salmon Trout, Japanese Pickles, Miso Soup*

## Dessert

## Japanese Thin Waffle

*with Redbeans Sweet Puree and Grilled Apple*

## Green Tea Cake with Organic Soybeans Flour

Tax and service chage included.

# Japanese Special Dinner Daisetsu Course

¥ 9,800



|               |  |
|---------------|--|
| Appetizers    | Croquette of Soy Milk Paper and Sea Urchin                 |
|               | with Tokachi Sea Salt                                      |
|               | Smoked HIROO Tuna with Miso Marinated Cream Cheese         |
|               | HAKODATE Hering Sushi with Green Pepper Soy Sauce          |
|               | Watermelon and Tomato Cold Soup with Molokhiya Puree       |
|               | Terrine of Tokachi Mushrooms and Chicken                   |
| Sashimi       | Striped Jack with Vegetables and Dashi Sauce               |
|               | Filefish with Liver Sauce                                  |
| For Appetites | Sailfin Poacher Sushi with Dried Mullet Roe                |
| Braised Dish  | Japanese Pepper Flavored Sweet Soy Sauce Braised Beef      |
|               | with Grilled Turnip and Braised Onion                      |
| One More Dish | Dashi Braised Sea Eel and Peeled Egg-Plant                 |
| Steamed Dish  | Savory Egg Custard with Soft-shelled Turtle                |
| Last Dish     | Cooked Rice with Salmon Trout, Japanese Pickles, Miso Soup |
| Dessert       | Japanese Thin Waffle                                       |
|               | with Redbeans Sweet Puree and Grilled Apple                |
|               | Green Tea Cake with Organic Soybeans Flour                 |

Tax and service charge included.

# Seafoods Kamameshi ¥ 4,800

Reservation Required until 5 pm the day before



*Today's First Dish*

*Sashimi of the Day*

*Seasonal Braised Dish*

*Mixed Vegetables Tampra*

*Kamameshi :*

*Small Pot Cooked Rice with Seafoods*

*Miso Soup and Japanese Pickles*

*Today's Dessert*

Tax and service charge included.