

Menu

~ Breath of Spring ~

Foie gras and quail medallion

Wild vegetables, broad beans, rape blossom and vinegar miso sauce

~ The Lake Toya ~

Hokkaido King salmon and Yellow tail fish, Amaebi shrimp

Hokkaido potatoes pasta with shellfish babble sauce

Blue jelly made to resemble Lake Toya and served with lime-flavored sauce

~ Sautéed Hokkaido Okhotsk sea scallops ~

Onion and fennel puree with Ikura salmon roe

Sea urchin and Sake "Date Kanro Hosui" sauce

made from Limited edition sake from the neighboring town

~ Lightly cooked "Kinki" fish from Hokkaido deep sea ~

Orange flavored sauce and Green pea soup with Dashi & Umami.

Braised turnip and Toya grains risotto flavored with truffle

~ Refreshing small plate ~

Sparkling jelly and Campari sorbet

~ Roasted "Ezoshika" Venison with seasonal vegetables ~

Local red wine and port wine sauce

Chef's original grain salt made with Toya sea water and Black pepper

Hokkaido cream cheese mousse and spring strawberries

basil-flavored strawberry sauce

honey and lemon sorbet

Coffee or Tea

Takeshi Iijima