

2024 BOUROU NOGUCHI HAKODATE Winter OMOTENASHI Dinner Menu

Stylish Modern Japanese Kaiseki makes you feel Hakodate exoticism

【Aperitif】

Original cocktail “YUKIGESHO”

【Appetizer】

~HAKODATE the Winter Tale ~

Pickled herring from Hokkaido and vegetables,
fried potatoes (tempura) & burdock, mushrooms and grated radish,
steamed snow crab with grated turnip, duck confit
smoked salmon and cheese mousse

【Soup】

~kombu seaweed broth~

Shrimp cake and mushroom clear soup steamed in a teapot

【Sashimi plate】

~Blessing of Tsugaru Kaikyo and Hokkaido~

Flounder ~with homemade smoked soy sauce ~

Abalone ~with kelp soy sauce ~

Seared mackerel ~with homemade smoked soy sauce~

Tuna ~ with kelp soy sauce and Wasabi ~

Cornetfish ~ with homemade seaweed salt~

【MAIN① Fish】

Grilled yellowtail with meringue sauce

【MAIN② Beef】

Stone-grilled Wagyu tenderloin steak

~with red wine truffle sauce, salt, and wasabi~

【Rice & Soup】

Branded rice “Fukkurinko” steamed in an iron pot, Steamed yellowtail from Hakodate

Bonito from Funkawan with clear broth

Miso soup with pureed lotus root

Matsumae pickles, shimmered kelp with wasabi rolled with Chinese cabbage

【Desserts & Coffee or Tea】

Walnut praline, Green tea mousse with red beans,

Baked apple tart, Yuzu citrus ice cream,

Black tea (Darjeeling or Earl Gray) or Original blend coffee from “Hakodate Misuzu”, the oldest coffee shop in Hokkaido.

Homemade kudzu starch gruel.



2024.12.2. (Mon.)

Executive chef : Daiki Takai