

Summer Kaiseki Dinner Course “Bliss in the Twilight Blue”

BOUROU NOGUCHI NOBORIBETSU

Laughter, cotton candy and fireworks - One cool summer evening in Hokkaido, you and your loved ones are having such a wonderful time at the summer festival –
Tonight our chef has created those beautiful scenes on each plate.
Have a pleasant dinnertime with fresh local ingredients to your heart's content.

Aperitif

Yoi-Natsu ~ Festive Summer Dusk ~
Original cocktail presenting a traditional Japanese summer evening festival

Japanese Sake, Pineapple Pulp, Mandarin Orange Juice

Sakizuke (Amuse-Gueule)

Snow Crab and *Yuba
with *Japanese Amber Sauce and Fresh *Wasabi from Fujisaki Wasabi En

*Yuba: tofu skin, produced from Hokkaido soy milk

*Japanese Amber sauce: sweet and thick soy sauce

*Wasabi: Japanese horseradish

*Fujisaki Wasabi En: traditional shop of wasabi products established in 1915 here in Noboribetsu.

Zensai (Appetizer)

Marinated Hokkaido Vegetables
Pork Tenderloin and Burdock Salad with Sour Mustard Sauce
“Beni Azuma” Sweet Potato in Lemon Sauce
Roasted Duck with Orange Sauce
*Temari Ball Sushi with Rainbow Trout
Hokkaido Spinach and Avocado Terrine
*Slow- Sautéed Japanese Scallop and *Grated Japanese Yam Soup

*Temari Sushi: Small ball sushi in the shape of traditional hand-crafted toy called “temari” meaning “hand ball”.

*Slow- Sautéed: Japanese Scallop sautéed slowly at 53 degrees Celsius. Soft and moist.

*Grated Japanese Yam Soup: grated Japanese Yam mixed with Japanese-style broth

Saki-Wan (Bowl-Dish)

*Shinjo in Broth with Hokkaido Corn and Green Soybean

*American Silvertop, Maitake Mushroom, Edible Daisy Petal, *Watershield

*Shinjo: deep-fried fish cake

*American Silvertop: wild herb, family of apiaceae, tastes like celery.

*Watershield: Junsai in Japanese, popular vegetable in Japanese cuisine.

Otsukuri (Sashimi = thinly sliced raw fish)

Shredded Kelp-Marinated Japanese Scallop
“Hon Maguro” Bluefin Tuna
Kelp-Marinated Hokkaido *Arabesque Greenling
Botan Shrimp (from Monbetsu, Hokkaido)
Octopus (from Shiretoko, Hokkaido)

Seasonal Garnish, *Tosa Shoyu, *Iri-Zake

*Arabesque Greenling: Hokke in Japanese, also known as Okhotsk Atka Mackerel

*Tosa Shoyu: soy sauce flavored with bonito broth

*Iri-Zake: concentrated Japanese Sake with pickled plum. Goes well with Arabesque Greenling and Octopus.

Nakazara (Light Dish)

White Wine-Steamed Hokkaido Toki-Zake Salmon and Surf Clam
with Chef's Special *Kabosu Sauce and Green Soybean Sauce
Summer Vegetable Ratatouille with celery, onion, zucchini, eggplant

*Kabosu: Japanese citrus with refreshing sourness and bitterness

Shiizakana (Main Dish)

Pan-Fried Hokkaido Black Beef
with Hollandaise Sauce, Violet Mustard Sauce
Mozzarella Cheese and Eggplant Millefeuille
Wasabi from Fujisaki Wasabi En also makes a great match with beef.

Shokuji (Rice Dish)

~ Try our freshly cooked Hokkaido's 5-star rice in traditional rice pot
with pickles and miso soup, rice's two best friends.

Freshly Cooked *Yumepirika Rice

Chef's Original Pickles:

*Tosa-Style Turnip, Country-Style Sweet Green Pepper, *Triple Summer Vegetables
*Wasabi Kombu from Fujisaki Wasabi En
Whitebait with *Arima-Sansho Sauce

*Yumepirika Rice: Hokkaido-brand rice, No.1-ranked in Japan for seven consecutive years.

*Tosa-Style Turnip: turnip pickle with dried bonito flakes

*Triple Summer Vegetables: Myoga Japanese Ginger, radish, Mizuna leaves

*Wasabi Kombu: specialty of Noboribetsu, green horseradish and kelp boiled down in sweetened soy sauce.
Perfect match with rice and Japanese sake.

*Arima-Sansho Sauce: Japanese pepper grown in Arima, Kobe with sweetened soy sauce

Tome-Wan (Soup)

Red Miso Soup

Hanasaki Crab (from Nemuro, Hokkaido), Laver, Scallion

*Red Miso: full-bodied bean or rice paste

Dessert ~ Chef's Special

Marriage of Peach Mousse and Peach Soup
Red Wine Ice Cream
Sweet Cherry Tart
Orange and Lemon Tiramisu
Hokkaido Yogurt and Mint for Peach Mousse

BOUROU NOGUCHI Original Blend Coffee
Tea – Darjeeling, Earl Grey
Homemade Fruit Cooler



Thank you for staying with us.
Have a fantastic evening at BOUROU NOGUCHI NOBORIBETSU.