

Autumn 2020 Kaiseki Dinner Course  
~A Walk in the Amber Forest~

Bourou NOGUCHI Noboribetsu

The Hokkaido's short summer has come to an end, and the trees in the forests are changing beautifully and vividly day by day as autumn progresses.  
Tonight we invite you to a walk in the beautiful autumn forests in Hokkaido on each dish created by our chef.  
Relish fresh local ingredients with our Japanese-Western Kaiseki cuisine to your heart's content.

**Aperitif (Bourou Original Cocktail)**

*Akiro ~ Autumn Drop*  
grape juice, cidre, cassis liqueur, fresh blueberries

**Hassun (Appetizer)**

*Star Anis-Flavored Pork Rib*  
*grilled Japanese leek, paprika, Maitake mushroom, Shishito Sweet Chili*  
*Noodle Chestnut Burrs with Cocoyam and Bacon*  
*Pacific Herring and Roasted Eggplant with \*Tomato Dressing*  
*Fruity Winter Cherry in Syrup*  
*Mackerel Rilletes*  
*Sanma Pacific Saury \*Yuan Grill*  
*Tofu-Dressed Chestnut and Snow Crab*  
*Cooked Conger Eel Sushi*

\*Tomato Dressing: made from fresh tomatoes hand-picked from NOGUCHI Kitayuzawa Farm

\*Yuan Grill: fish, meat or vegetable grills seasoned with citrus-seasoned soy sauce.

**Owan (Bowl Dish)**

*Salmon and Burdock \*Kudzu-Starch Soup*  
Shimeji mushrooms, edible daisy, Mitsuba leaves

\*Kudzu: Japanese starch to thicken and smoothen stock and soup, also called Japanese arrowroot

**Otsukuri (Fresh Sashimi Dish)**

Enjoy our fresh sashimi also with Hon Wasabi Japanese horseradish.

*Sakhalin Surf Clam with salty \*Ponzu Sauce*  
*Flathead Flounder with \*Irizake*  
*Botan Shrimp with \*Tosa Shoyu Sauce*  
*Fatty Tuna with Tosa Shoyu Sauce*  
*Kelp-Seasoned Flathead Flounder with Irizake*

\*Ponzu: soy-sauce or salt based sour sauce made with citrus and vinegar.

\*Irizake: concentrated Japanese Sake seasoned with pickled plum

\*Tosa Shoyu: soy sauce flavored with bonito broth

**Nakazara(Light Dish)**

*Rockfish Crispy Almond Grill with Autumn Sauces*

beet sauce, saffron sauce

**Shiizakana (Main Dish)**

*Slow-Roasted Noboribetsu Beef Filet Mignon*

red wine sauce, duxelles (mushroom sauce), burdock salt, Wasabi Japanese horseradish soy sauce

*Shiraoi Beef \*Hachis Parmentier  
with Steamed Vegetable Ajillo Style*

\*Hachis Parmentier: Shepherd's Pie

**Shokuji (Rice Dish) and Tome-Wan (Soup Dish)**

*Traditionally Cooked \*Yumepirika Rice*

*Miso Soup*

Japanese Scallop, Aonori dried green laver, scallion

*Chef's Special Homemade Pickles Trio*

*Chokeberry-Pickled Japanese Radish*

*Miso-Flavored Cucumber*

*Sweet-Vinegared Turnip*

*Wasabi Kombu\* from \*Fujisaki Wasabi-En*

*Ginger-Tossed Ikura Salmon Caviar*

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

\*Wasabi Kombu: specialty of Noboribetsu, green horseradish and kelp boiled down in sweetened soy sauce.

\*Fujisaki Wasabi-En: traditional Japanese horseradish brand in Noboribetsu established in 1915.

Served with Sencha green tea or Hojicha roasted green tea.

**Dessert**

*\*Gâteau au Potiron*

*\*Crema Catalana*

*Golden and Violet Sweet Potato Monc Blanc Cakes*

*Seasonal Fruits*

\*Gâteau au Potiron: pumpkin cake

\*Crema Catalana: Spanish crème brûlée

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*Bourou NOGUCHI Noboribetsu Original Blend Coffee*

*Darjeeling Tea*

*Black Sesame Milk Tea*

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Thank you for staying with us.

We wish you the unforgettable moments at BOUROU NOGUCHI NOBORIBETSU.