Spring 2021 Kaiseki Dinner Course

～*The Spring Glow*～

Bourou NOGUCHI Noboribetsu

As the snow thaws, the spring has put a magical spell on the flowers, trees in the forest,

animals in the mountains and our feelings enlivening for a beautiful season.

Tonight, our chef has created the beauty of springtime in Noboribetsu in each dish

with the seasonal ingredients dressed in vivid colors.

Relish fresh local ingredients with our Japanese-Western Kaiseki cuisine to your heart’s content.

**Aperitif (Bourou Original Cocktail)**

*Hatsuyo ～ Delightful Sunshine*

red Shiso(Perilla) leaf sherbet with Chitosezuru Japanese Sake, Yuzu liqueur

**Sakizuke (Amuse-Bouche)**

*Triple-Fruit Salad with Snow Crab and Ricotta Cheese*

grapefruit jelly, grissino breadstick, balsamic vinegar sauce

**Zensai (Appetizer)**

*Cauliflower Risotto and Fresh Skipjack Tuna with Ponzu\* Jelly*

*Roasted Tomato and Chilled Capellini with Tomato Espuma*

*Zunda Yohkan\**

*Sticky Turnip Cake and Raw Ham*

*Duck Roast and Grilled Leek with Vinegared Miso Sauce*

*Simmered Salad with Edible Florist’s Daisy and Horsetail*

*53℃-Grilled Giant Scallop and Japanese Angelica Sprout*

*with Blush Vinegar Sauce*

Ponzu: Japanese style sour sauce made from soy sauce, vinegar, and citrus

Zunda: sweet paste made from edamame soybeans for Japanese style desserts.

Yohkan/Yohkan: a traditional Japanese confection (Wagashi) made with sweet bean pastes.

**Saki-Wan (Bowl Dish)**

*Deep-Fried Shrimp Ball in Spring Soup*

junsai\*, fresh seaweed, hosta, bracken fern, cherry leaf

Junsai: water shield often used in Japanese cuisine for soups, Tempura, and vinegared dishes.

**Otsukuri (Sashimi Dish)**

Enjoy our fresh sashimi also with Hon Wasabi Japanese horseradish.

*Okhotsk atka Mackerel with salty Ponzu\* Sauce*

*North-Pacific Giant Octopus with Tosa Shoyu\* Sauce\**

*Fatty Tuna with Tosa Shoyu Sauce*

*Pink Prawn with Tosa Shoyu\* Sauce*

*Japanese Spanish Mackerel with Irizake\**

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

Tosa Shoyu: soy sauce flavored with bonito broth

Irizake: concentrated Japanese Sake seasoned with pickled plum

**Nakazara(Light Dish)**

*Cherry Salmon à la meunière with Cidre Cream Sauce*

white asparagus, cidre sparkling apple wine

**Shiizakana (Main Dish)**

*Noboribetsu Beef Sirloin Roast*

*Smoked Wagyu Beef Cheek with Savory Sauce Quartet*

*Madeira wine sauce, pink mustard, kelp salt, fresh Hon Wasabi\* from Noboribetsu Fujisaki Wasabien*

Hon Wasabi: fresh Japanese horseradish

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

*Yumepirika\* Rice in Traditional Rice Pot*

*Red Miso Soup*

clam, edible red algae, scallion

*~Chef’s Special Homemade Pickles Trio~*

*Fresh Pickles with Mizuna Leaves and Spotted Shrimp\**

*Japanese Radish Plum-Vinegar Pickles*

*Spring Cabbage with Fermented Rice Malts*

*Wasabi Kombu\* from Fujisaki Wasabi-En*

*Tossed Sea Urchin and Whitebaits with Soy Sauce*

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

Spotted Shrimp: also called Sakura Shrimp, dried small shrimp often used for Japanese cuisine.

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

Best friend with rice and Japanese sake.

**Dessert**

*Homemade Raspberry Sherbet*

*Strawberry Mille-Feuille*

*Bourou’s Original Chocolate Tofu*

*Pistachio Brûlée*

・

*Bourou NOGUCHI Noboribetsu Original Blend Coffee*

*Black Tea (Darjeeling, Earl Grey)*

*Green Tea Latte with Noboribetsu Milk*

◆

Thank you for staying with us.

We wish you the unforgettable moments at BOUROU NOGUCHI NOBORIBETSU.