

Winter 2021 Kaiseki Dinner Course
~The Winter Village in Aura Orange~
Bourou NOGUCHI Noboribetsu

After a long fall, the City of Noboribetsu finally turned the winter wonderland.
Tonight our chef has created the brilliant red and yellow colors of setting sun that appears in the clear winter air.
Relish fresh local ingredients with our Japanese-Western Kaiseki cuisine to your heart's content.

Aperitif (Bourou Original Cocktail)

Sasanqua Mist

apple liqueur, cidre, apple compote

Sakizuke (Amuse-Bouche)

Barfin Flounder and Mashed Potato Crepe
Curried Quinoa Salad

Zensai (Appetizer)

Cod Roe Saikyo-Grill*
Japanese Amberjack and Sea Urchin Toji-Fry*
Snow Crab and Edible Daisy Plum-Flavored Salad
*Sweet Vinegar-Tossed Fluke and Ankimo**
Mussel and Vegetable with Pasta Pesto
Carrot Mousse with Yogurt Espuma
Japanese Black Pork Rillettes Biscuit Sandwich

*Saikyo Miso: sweet white soybean paste born in Kyoto.

*Toji-Fry: deep-fried ingredients wrapped with Tofu skin.

*Ankimo: steamed monkfish liver

Owan (Bowl Dish)

Lily Bulb Puree Soup with Clam Ball and Spinach
edible lily bulb, Shimeji mushroom, seaweed, plum-flavored bran-gluten bread

Otsukuri (Sashimi Dish)

Enjoy our fresh sashimi also with Hon Wasabi Japanese horseradish.

Pacific Herring with Tosa Shoyu Sauce*
Vinegared Okhotsk atka Mackerel with Tosa-zu Vinegar Sauce**
*Rockfish with Irizake**
Okhotsk Botan Shrimp with Tosa Shoyu Sauce
Fat Tuna with Tosa Shoyu Sauce

*Tosa Shoyu: soy sauce flavored with bonito broth

*Tosa-Zu Vinegar: sweet vinegar sauce flavored with bonito flake broth

*Irizake: concentrated Japanese Sake seasoned with pickled plum

Nakazara(Light Dish)

*Seafood Gratin Country Style and Shrimp Ravioli
with Creamy White Wine Sauce*

cod, scallop, shrimp, lentil, spinach

Shiizakana (Main Dish)

*Fillet Mignon Rock Grill
Duck Confit Mille-Feuille and Smoked Ricotta Cheese*

served with:

*Creamy Tomato Sauce, Lemon Salt, Mustard Shoyu Espuma
Hon Wasabi: fresh Japanese horseradish*

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

Yumepirika Rice in Traditional Rice Pot*

White Miso Soup

Awabu millet-gluten bread, Aosa seaweed, scallion

~Chef's Special Homemade Pickles Trio~

Koji-zuke Salmon and Cabbage*

Japanese Radish with Salty Kelps

Tamari-zuke Shiitake Mushrooms*

Wasabi Kombu from Fujisaki Wasabi-En*

Kimchee-Tossed Squid

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

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

*Koji-zuke: ingredients pickled with rice malt called Koji.

*Tamari-zuke: ingredients pickled with Tamari Shoyu.

Tamari Shoyu(soy sauce) is made by steaming soybeans, adding koji to make miso balls,
and letting them ferment and mature for more than a year.

Dessert

Green Tea Pana Cotta Parfait

Cocoa Jelly Crepe

Gateau au Chocolat

Salty Caramel Macaron

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*Bourou NOGUCHI Noboribetsu Original Blend Coffee
Black Tea (Darjeeling, Earl Grey)*

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Thank you for staying with us.

We wish you the unforgettable moments at BOUROU NOGUCHI NOBORIBETSU.