

Summer 2022 Kaiseki Dinner Course
~*Summer Greetings from Northern Land*~
Bourou NOGUCHI Noboribetsu

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

Aperitif (Bourou Original Cocktail)

AOTSUYU ~ Blue Monsoon ~
white wine, pineapple juice, kiwi syrup, frozen kiwi

Sakizuke (Amuse Bouche)

Mysterious Cherries

Darker Cherry – Cherry Compote, Lighter Cherry – Cherry-Shaped Cream Cheese

Zensai (Appetizer)

Aspic with Conger Eel
Braised Whelk
White Asparagus Milanese
Deep-Fried Okhotsk atka Mackerel Escabeche
Humus with Pollack Eggs
Duck Loin Japanese Pepper Stew
Hokkaido Corn Panna Cotta

Saki Wan (Bowl Dish)

Squid Ball Kudzu Soup*
sea bream, snow crab, zucchini, edible water shield

*kudzu: Japanese arrowroot starch used for especially traditional Japanese cuisine.

Otsukuri (Sashimi Dish)

Enjoy our fresh sashimi also with Hon Wasabi the Japanese horseradish.

Sailfin Poacher with Sudachi Vinegar*
Fat Tuna with Tosa Shoyu Sauce*
*Chum Salmon with Salty Kelp**
Botan Shrimp with Tosa Shoyu Sauce
Japanese Scallop with Spicy Miso Sauce

*Sudachi: Japanese green citrus with refreshing sour taste used for flavoring.

*Salty Kelp: salted dried kelp widely used as seasoning

*Tosa Shoyu: soy sauce flavored with bonito broth

Nakazara(Light Dish)

*Summer Flounder and Shrimp Mousse Charlotte
with Champagne Sauce and Red Perilla Balsamic Sauce*

Shiizakana (Main Dish)

*Japanese Black Fillet Mignon Rock Steak
with Peanut Salt, Shallot Sauce
Summer Vegetable Gratin
Slow-Cooked Seared Beef with Ume Espuma* Sauce*

**Ume Espuma: espuma foam flavored with pickled plum*

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

Yumepirika Rice in Traditional Rice Pot*

*Country Style Red Miso Soup
king crab, scallion*

~Homemade Pickles Trio~

Salmon Trout mille-feuille

Vinegared Cherry Tomatoes

Red Onion and Vegetable Pickled with Red Perilla Vinegar

Wasabi Kombu from Fujisaki Wasabi-En*

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

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

Dessert

*Creamy Strawberry Shortcake Soup
Far Breton*

*Yuubari Melon Jelly Crêpe Cannelloni
with Sunflower Seed Nougat Glacé*

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*Bourou NOGUCHI Noboribetsu Original Blend Coffee
Black Tea*

Peach and Orange Lemonade with Cranberry Syrup

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Thank you for staying with us.

We wish you the unforgettable moments at BOUROU NOGUCHI NOBORIBETSU.