

Autumn 2022 Kaiseki Dinner Course
~The House of Autumn Harvest~
Bourou NOGUCHI Noboribetsu

The surrounding mountains begin to shine in the autumn sun as a breath of air in the daytime gets cooler day by day. Tonight, our chef has created the season of abundant harvest in Hokkaido in each dish with the seasonal ingredients. Relish fresh local ingredients with our Japanese-Western Kaiseki cuisine to your heart's content.

Aperitif (Bourou Original Cocktail)
~Fruit Picking in the Crisp Air~

RIEN

pear liqueur, Japanese sake 'Chitosezuru', frozen apple and pear

Zensai (Appetizer)

~swaying golden rice stalks in the soothing autumn breeze~

*Japanese Scallop Iizushi
Pork Rillettes Canapé
Pacific Saury Hokkai-Yaki
Foie Gras Brûlée with Grape Jam
Grilled Octopus Ravigote Sauce
Eddoe Panna Cotta with Parmigiano Cheese Sorbet
Dried Fruits and Shimeji Mushroom Shiraae*

*Iizushi: sushi dish made with fish fermented with cooked rice

*Hokkai-Yaki: Bourou NOGUCHI Noboribetsu original dish, potato rolled with grilled pacific saury

*Shiraae: traditional Japanese side dish, mashed Tofu salad

Saki-Wan (Bowl Dish)

~Sweep away the bad vibes on the full moon night~

Hagi-Shinjo Kudzu Soup with Edible Daisy Petals
Shrimp, red bean, Maitake mushroom, Ginkgo nut

*Hagi-Shinjo: Shinjo is a steamed fish ball with shrimp and vegetables made fashioned after full moon, and Hagi, Bush Clover, is widely known in Japan as one of "the seven autumn flowers".

*Kudzu: kudzu starch made from kudzu root is a versatile thickener for broth and Wagashi used traditionally in Japan.

Otsukuri (Sashimi Dish)

~under the moonlight, a little bamboo fishing boat weltering on the waves~

Enjoy our fresh sashimi also with Hon Wasabi Japanese horseradish.

Bastard Halibut with Shredded Dried Kelp
with Tosazu and Green Chili Shoyu
Botan Shrimp with Green Chili Shoyu
Hen Clam with Tosa Shoyu
Fatty Tuna with Tosa Shoyu
Squid Noodle Style with Ikura

*Tosazu Vinegar: sweetened vinegar flavored with bonito flakes

*Green Chili Shoyu: soy sauce flavored with green chili

*Tosa Shoyu: soy sauce flavored with bonito broth

*Ikura: salmon caviar,

Nakazara(Light Dish)

~Walking on the fall colors~

Rainbow Trout Mie Cuit & Shrimp Quiche

lobster sauce, smoked milk espuma foam, red and yellow paprika sauces

Shiizakana (Main Dish)

~late autumn landscape: harvesttime and hay bales~

Filet Mignon Rock Grill

Mushroom Hachis Parmentier with Mukago Yam Bulbils

port wine sauce, mushroom tapenade, truffle salt, Hon Wasabi

**Hon Wasabi: fresh Japanese horseradish*

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

Yumepirika Rice in Traditional Rice Pot

Red Miso Soup

grilled eggplant, scallion

Chinese Cabbage Red Perilla Pickles

Ponzu-Tossed Hen Clam and Mushroom

Golden Skate Aspic

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.

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

Dessert

~snowflakes starts falling, say goodbye to autumn~

Chestnut-Bur-Shaped Sweet Potato

Chestnut Cake with Purple Yam Mont Blanc

Sauce Sabayon with Yoichi Kelner and Japanese Pear and Persimmon

Crémet d'Anjou with Orange Confiture

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Bourou NOGUCHI Noboribetsu Original Blend Coffee

Black Tea

Cinnamon Apple Latte with Noboribetsu Rakuno-Kan Milk

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Thank you for staying with us.

We wish you the unforgettable moments at BOUROU NOGUCHI NOBORIBETSU.