

Spring 2023 Kaiseki Dinner Course
~WAKONYOUSAI, The Harmony~
Bourou NOGUCHI Noboribetsu

WAKONYOUSAI (和魂洋才) – This traditional words in Japan mean the harmony of traditional Japanese spirits and the great western culture.
Tonight our chefs in Japanese and French cuisines created the world of dream team in your dishes.
Relish fresh local ingredients with our Japanese-Western Kaiseki cuisine to your heart's content.

Aperitif (Bourou Original Cocktail)

Long for Spring

cherry blossom liqueur, cherry blossom syrup, cranberry juice, lemon juice, condensed milk

Zensai (Appetizer)

Bamboo Shoot and Clam Pesto
Simmered Octopus and Hokkaido Snap Beans in Pink
Japanese Spanish Mackerel Confit with Butterbur Miso Sauce
*Sweet Split Pea and Cherry Leaf Habutae**
Sakura Shrimp Cold Royale and Kelp Dashi Soup Jelly with Sea Urchin
Western Style Shiraae with Colza and Walnut Balsamic Sauce*
Biratori Pork Rillettes Tartine
Mashed Hokkaido Potato and Uncured Ham Petite Sushi

*Habutae: literally "feather-two-layer".

*Shiraae: mashed tofu salad

Saki-Wan (Bowl Dish)

Green Ling and Hibernated Cabbage Potage Soup Japanese Style

Otsukuri (Sashimi Dish)

Enjoy our fresh sashimi also with Hon Wasabi Japanese horseradish.

Hokkaido Pacific Herring Marinade
Hen Clam with Tosa Shoyu
Rockfish with Plum Sauce
Tuna with Tosa Shoyu
Botan Shrimp with Tosa Shoyu
Jellied Okhotsk atka Mackerel and Mizuna Leaves*

*Tosa Shoyu: soy sauce flavored with bonito broth

*Yuba: tofu skin sheet made from boiled soy milk

*Mizuna: pothered mustard leaves

Nakazara(Light Dish)

Cherry Salmon Yuan Grill and Mashed Lily Bulb*
with Kobu Cha Sauce*
Whitebait Fran with Beetroot White Wine Sauce

*Yuan Grill: traditional Japanese grill style with flavored fish or meat.

*Kobu Cha: powdered kombu(kelp)

Shiizakana (Main Dish)

~late autumn landscape: harvesttime and hay bales~

Filet Mignon Rock Grill

served with red wine salt, sauce choron (sauce béarnaise + tomato purée)

Round Roast Shio-Koji Marinade with Apple Sauce Japanese Style Kitaakari* Potato with Hishiho-Miso Sauce Lyonnaise*

*Shio(salt) Koji: a fermented rice with salt, widely used as seasoning and ingredient.

*Kitaakari: One of the brand potatoes in Hokkaido.

*Hishiho-Miso: also called Moromi Miso, a mild, chunky miso made with grains of rice.

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

Yumepirika Rice in Traditional Rice Pot

White Miso Soup

seaweed, Umebu*, scallion

*Umebu: Japanese apricot(ume)-shaped wheat gluten cake called Ofu

*Kyarabuki**

Pickled Asparagus

Alpine Leek Shoyu Pickles

Plum-Flavored Cherry

Red Perilla Flavored Cabbage

Fish-Roe-Tossed Sakura Bream

*Kyarabuki: gently cooked butterbur stems with sweeten soy sauce.

Wasabi Kombu from Fujisaki Wasabi-En

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

*Sakura Anmitsu**

Bamboo Shoot Confiture & Roasted Green Tea Brûlée

Red Bean Brownie Cake

Milky Mochi Tart*

* Anmitsu: traditional Japanese dessert made with sticky rice cake, sweet red bean paste, and molasses syrup.

*Mochi: sticky rice cake

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Bourou NOGUCHI Noboribetsu Original Blend Coffee

Black Tea ~ Darjeeling, Earl Grey

Strawberry Latte “The Spring Love” with Noboribetsu Milk

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Thank you for staying with us.

We wish you the unforgettable moments at BOUROU NOGUCHI NOBORIBETSU.