

Summer 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's Original Cocktail)

*HOUKASEN 鳳夏泉 ~ Summer Phoenix*  
Chitosezuru(Japanese sake), pineapple, cassis liqueur

Zensai (Appetizer)

*Conger Eel and Watershield with Tosazu\* Jelly*  
*Ezo-Abalone with Seaweed Bourguignon*  
*Jellied Chicken and Grilled Eggplant*  
*Miso-Marinated Egg's Chinese Lantern*  
*White Asparagus Uncured Ham Roll with Uncured Ham Ice Cream*  
*Cold Buckwheat Noodle with Vegetable Juice*  
*Chilled Savory Egg Pudding with Clam and Okra*

\*Tosazu: Tosa vinegar, vinegar flavored with bonito broth

Saki-Wan (Bowl Dish)

*Rockfish Ball with Smooth Kudzu\* Soup*  
Lettuce espuma foam, grilled Shimeji mushroom, julienned Welsh onion, lime

\*kudzu: a high-quality starch generally used for Japanese food and wagashi.

Otsukuri (Sashimi Dish)

Enjoy our fresh sashimi all from Hokkaido with the special sauces, and also with Hon Wasabi Japanese horseradish.

*Giant Scallop Yakishimo\* Style with Japanese Horseradish Miso*  
*Flounder with paprika sauce*  
*Summer Salmon with Plum Sauce*  
*Botan Shrimp with Tosa Shoyu*  
*Salty Sea Urchin*

For the refreshment: Pickled Cherry Tomato

\*Yakishimo: cooking method for sashimi to sear the skins of fresh fish and chills them in the ice-cold water.

\*Tosa Shoyu: soy sauce flavored with bonito broth

Nakazara(Light Dish)

*Cold Bouillabaisse with Lobster Consommé*  
*Hokkaido Seafood Quintet:*  
*Olive Flounder, Kegani Crab, Sakhalin Surf Clam, Whelk, Alaskan Pink Shrimp*  
*with Basil Sauce, Creamy Lobster Sauce, Edamame Bavarois*

**Shiizakana (Main Dish)**

*Shiraoi Beef \* Rock Grill*

served with pickled plum espuma sauce, madeira red wine sauce, tomato salt

*Miso-Marinated Duck Roast  
Mushed Potato with Japanese Pepper*

\*Shiraoi Beef: Japanese black wagyu beef raised in Shiraoi, the southern town of Hokkaido.

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

*Yumepirika Rice in Traditional Rice Pot*

*White Miso Soup*

fresh Yuba(tofu skin), mozuku seaweed, scallion

*Uniku\* with Shiraoi Beef and Sea Urchin  
Pickled Myoga Japanese Ginger  
Hokkaido Vegetable Shibazuke\* Pickles  
Shoyu-Pickled Okras*

\*Uniku: dish with beef and sea urchin

\*Shibazuke pickles: vegetable pickles pickled and flavored with salt and red perilla leaves

*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**

*Lemon Sorbet with Mirin\* Caramel Sauce  
Crème d'Ange with Hokkaido Fromage Blanc  
Raindrop Cake with Espresso Whip  
Fruit Gratin Tart with Yuzugosho\**

\*Mirin: Japanese cooking wine with more sugar than regular sake.

\*Yuzugosho: Japanese condiment made from Yuzu the Japanese citrus and black pepper called Kosho

*Bourou NOGUCHI Noboribetsu Original Blend Coffee  
Black Tea ~ Darjeeling  
Mint Lemonade*



Thank you for staying with us.

We wish you the unforgettable moments at BOUROU NOGUCHI NOBORIBETSU.