SEASONAL COURSE MENU

TASTING MENU

季節のお献立

AMUSE-BOUCHE — 先付け

Wagyu & Yellowtail Nigiri Sushi

Seared Japanese Wagyu beef and fresh Yellowtail sushi served side by side

和牛と鰤の握り寿司

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APPETIZER — 前菜

Marinated Shinshu Salmon

Locally raised Shinshu salmon marinated with herbs, accompanied by a creamy white sesame and tofu sauce

信州サーモンのマリネ　白和えソース

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SOUP COURSE — 汁物

Hakuba Turnip & Bonito Potage

Velvety potage made from sweet Hakuba turnips enriched with rich bonito broth

白馬産カブとカツオのポタージュ

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FISH COURSE — 魚料理

Sea of Japan Red-Spotted Grouper Ochazuke-Style

Delicately cooked wild grouper served over rice in a fragrant dashi broth

日本海産キジハタのお茶漬け風

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MAIN COURSE — 肉料理

Shinshu Beef Tenderloin Steak

Pan-seared Shinshu beef fillet with sweet onion & citrus ponzu reduction, served with freshly grated wasabi

信州牛フィレ肉のステーキ　玉ねぎとポン酢のソース　山葵添え

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DESSERT — デザート

Shinshu Apple Delight with House-made Ice Cream

Seasonal Shinshu apple dessert paired with artisanal churned ice cream

信州産りんごのデザート　自家製アイスクリーム