



## À LA CARTE MENU

Dinner : 5:00PM ~ 10:00PM (LO 9:30PM)

**Salad Bar** – 1,850 (2,300) per person

**Dessert Bar** – 1,206 (1,500) per person

**Salad and Dessert Bar** – 2,815 (3,500) per person

**Child 6~12 – Half Price (For Salad and Dessert Bar)**

## MAIN

**Hokkaido Venison 200g** ☀ 4,811 (5,500)

(Local hunters bring the taste of Hokkaido to your table)

Served with Seasonal Vegetables and a Choice of Sauce.

**Hokkaido Saibi Beef** ☀★ 5,229 (6,500)

**Wagyu Sirloin 200g**

"Japanese Wagyu Beef" from Tokachi, Hokkaido, which boasts high protein, low fat, and beautiful, delicious red meat."

Served with Niseko Seasonal Vegetables and a Choice of Sauce.

## CURRY

**Hokkaido Soup Curry** ☀ (Normal or Spicy) 2,173 (2,700)

Hokkaido Chicken Thigh

Seasonal Vegetables, Soup Curry, Rice

**Katsu Curry** 2,252 (2,800)

Curry, Pork Cutlet, Seasonal Vegetables, Rice, Pickles

## BURGER & SANDWICH

Accompanied by French Fries

**Club Sandwich** 2,334 (2,900)

Bread, Chicken Breast, Cheese, Lettuce, Tomato, Mayonnaise, Bacon, Egg

**Style Classic Burger** 2,816 (3,500)

Bread, Ground Beef Patty, Cheese, Lettuce, Tomato Onion, Pickles, Ketchup, Mustard, Mayonnaise

**Katsu Sandwich** 2,816 (3,500)

Bread, Pork Cutlet, Cabbage, Pickles, Sauce, Mayonnaise

**Vegetable Soy Meat Burger** ☀ 3,621 (4,500)

Bread, Ground Soy Meat Patty, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayonnaise

**Sides** 684 (850)

French Fries | Sautéed Mushrooms  
Roasted Mashed Potato | Beets Confit  
Roasted Carrot

**Sauces** 362 (450)

Japanese Radish | Ginger  
Roasted Garlic | Ponzu Lemon

A small salad and your choice of rice or bread are available as a set for an additional 563 (700).

## STARTER

**Daily Style Salad** ☀ 1,930 (2,400)

A chef's selection of fresh, farm-to-table vegetables, featuring a rotating variety of ingredients that change daily.  
Allergy information updates daily!

**Grilled Vegetable Salad** 1,930 (2,400)

Kale, Zucchini, Bell Pepper, Onion, Potato, Vinegar Dressing

**Hokkaido Chicken Caesar Salad** ☀ 2,011 (2,500)

Romaine Lettuce, Bacon, Parmesan Cheese, Hokkaido Chicken Breast Crouton, Caesar Dressing, Black Pepper

**Snow Crab Salad** 2,091 (2,600)

Snow Crab Meat, Cherry Tomato, Salmon Roe Onsen Egg, Balsamic Reduction, Spring Onion

**Crispy Fried Chicken** 2,172 (2,700)

Chicken, Lemon, Spicy Mayonnaise, Spring Onion

**Style Fish and Chips** 2,172 (2,700)

White Fish, Fried Potato, Lemon Wedge, Tartar Sauce Malt Vinegar, Parsley

## Soup

**Local Potato and Leek Soup** 1,568 (1,950)

Local Potato, Milk, Cream, Leek, Olive Oil

**Hokkaido Onion Gratin Soup** ☀ 1,689 (2,100)

Stock Soup, Onion, Cheese, Parsley

**Pumpkin Soup Crispy Ham** 1,368 (1,700)

Pumpkin, Cream, Butter, Hokkaido Milk, Raw Ham

## Pasta

**Penne Amatriciana** 2,172 (2,700)

Penne, Tomatoes, Olive Oil, Garlic, Chili, Bacon, Cheese

**Truffle Fettuccine Carbonara** 2,373 (2,950)

Truffle, Bacon, Egg, Parmesan, Olive Oil, Black Pepper

**Prawn Aglio e Olio** 2,373 (2,950)

Prawn, Spaghetti, Garlic, Olive Oil, Chili

**Hokkaido Beef Bolognese** ☀ 2,574 (3,200)

Spaghetti, Hokkaido Ground Beef, Onions, Tomatoes, Parmesan

## MAIN

**Tempura Udon (Hot or Cold)** 2,011 (2,500)

Udon, Seasonal Vegetables, Shrimp, Condiment

**Tempura Soba (Hot or Cold)** 2,011 (2,500)

Soba, Seasonal Vegetables, Shrimp, Condiment

**Char Siu Miso Ramen** 2,012 (2,500)

Noodle, Roast Pork, Corn, Bamboo Shoots, Butter

**Kitajima Pork Don** ☀ 2,252 (2,800)

Kitajima Pork, Egg, Green Onion, Miso Soup, Pickles, Rice

**Katsu Don** 2,212 (2,750)

Pork Cutlet, Egg, Green Onion, Miso Soup, Pickles, Rice

**Hokkaido Wagyu &** ☀★

**Makkari Herb Pork Hamburg Set** 2,896 (3,600)

(Collaboration with Niseko UISGE Restaurant)  
UISGE's Hamburg Steak, Vegetables, Rice, Miso Soup, Pickles

**Salmon & Salmon Roe Don** ☀ 2,574 (3,200)

Salmon, Salmon Roe, Shiso, Rice, Miso Soup, Pickles

**Salmon Roe Don** ☀ 2,654 (3,300)

Salmon Roe, Shiso, Rankoshi Rice, Miso Soup, Pickles

**Crispy Fried Chicken Set** 2,574 (3,200)

Chicken, Cabbage, Lemon, Spicy Mayonnaise, Rice, Miso Soup, Pickles

**Tonkatsu Set** ☀ 2,654 (3,300)

Pork Cutlet, Cabbage, Lemon, Spicy Mayonnaise, Rice, Miso Soup, Pickles, Egg

**Grilled Atlantic Salmon** 3,298 (4,100)

Atlantic Salmon, Creamy Vegetable Sauce, Spinach, Spring Onion, Butter, Lemon

**Kitajima Pork Steak** ☀ 3,298 (4,100)

Kitajima Pork Loin, Seasonal Vegetables, Choice of Sauce

**Grilled Lobster with Miso Butter** 4,022 (5,000)

Lobster, Seasonal Vegetables, Herbs, Miso Compound Butter, Lemon Wedge

**Hokkaido Grilled Seafood Platter** ☀ 8,850 (11,000)

King Crab Leg, Scallops, Abalone, Tiger Prawn, Fish



Egg, Milk, Gluten, Buckwheat, Peanut, Walnut, Crab, Shrimp

Please notify us of your specific dietary requirements to ensure that we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Prices are listed in Japanese Yen as the sales price. Amounts in brackets include a 13% service charge and 10% tax.

※ Items are locally sourced.

★ Our recommended items are worth trying!



**Kid's Set Menu (6 ~ 12 years old)** ☀ 2,414 (3,000)

*Our chefs have created a menu for the little VIPs in your life. Crafted with extra care, featuring locally sourced ingredients and delicious sauces tailored just for them!*

Mini Salad with Smoked Salmon, Ham  
Pumpkin Soup  
Wagyu Hamburg Steak with Seasonal Vegetables & Fries  
Chocolate Cake with Vanilla Ice Cream

"Some à la carte dishes can also be prepared in half portions at half price upon request."

**This Section requires additional preparation time to accommodate your preferences.**

**VEGETARIAN & PLANT BASED**

**Soy Meat Keema Curry** ..... 1,770 (2,200)  
Soy Beans, Rankoshi Rice

**Beans Chili Tomato Soup** ..... 1,529 (1,900)  
Beans, Tomato, Onion

**Beets and Tofu Salad with Apple Vinegar Dressing**  
Tomato, Beets, Tofu, Apple ..... 2,373 (2,950)

**Vegetable Ratatouille with Basil Sauce** ..... 2,373 (2,950)  
Seasonal Vegetable

**GLUTEN FREE OPTIONS**

**Spinach Curry** ..... 1,850 (2,300)  
Spinach, Rice

**Spaghetti Beef Bolognese** ..... 2,334 (2,900)  
Gluten Free Spaghetti, Beef, Tomato

**Vegetable Fried Rice** ..... 2,494 (3,100)  
Seasonal Vegetable, Rice, Garlic, Egg, Chili

**DESSERT SELECTIONS**  
Our dessert selection showcases beloved local favorites from across Hokkaido.

**Conayuqi** ☀ 805 (1,000)

(Hokkaido Milk Shaved Ice with Honey Jelly)  
*If you want to experience the texture of Hokkaido's famous powder snow, give this a try!*

**Abe Farm's Egg Pudding** ☀ 643 (800)

**Nicao Chocolate Chip Ice Cream** ☀ 643 (800)

**Hokkaido Aged Cheesecake** ☀ 1,207 (1,500)

**Hokkaido Parfait** ☀ 1,569 (1,950)

**Fluffy Pancake** ☀ 1,569 (1,950)

(By Tsubaki Salon Sapporo)

**Pancake Sandwich** ☀ 1,569 (1,950)

(By Tsubaki Salon Sapporo)

**Seasonal Fruit Platter** ..... 1,610 (2,000)

(Selection of seasonal fruits, subject to availability and market conditions.)

**PERFECT PAIRING**

Our special pairing menu, crafted in collaboration with a local winery and distillery feature a selection of Hokkaido's favorite desserts, perfect for an afternoon break or a relaxing moment after a day on the slopes.

**Parfait Pairing | 3,219 (4,000)**

**Hokkaido Parfait**  
Hokkaido Cream  
Sponge Cake, Strawberries  
1,569 (1,950)

Niseko Gingo Sake  
Hakkaisan Ezo Fuji  
Hokkaido, Japan  
1,850 (2,300)

**Aged Cheesecake Pairing | 2,012 (3,500)**

**Aged Cheesecake**  
A Rich, Matured Gluten Free Cheesecake, Maximizing the Flavor of the Cheese.  
1,207 (1,500)

Vin Rouge  
Occi Gabi Winery  
Hokkaido, Japan  
1,931 (2,400)

**Umami | 1,610 (2,000)**

**Abe Farm Egg Pudding**  
Creamy, Rich Pudding  
Made with Hokkaido Abe Farm's Finest Eggs  
643 (800)

Umeshu  
Yamazaki  
Whisky Barrel Aged  
1,207 (1,500)

**BEVERAGE SELECTION**

**CHAMPAGNE**

(125ML)

GH Mumm Grand Cordon, Brut ..... 2,012 (2,500)

**WHITE WINE**

(125ML)

Tebaldo Bianco IGT, Chardonnay, Italy ..... 1,288 (1,600)

Trimbach, Riesling, France ..... 1,449 (1,800)

**RED WINE**

(125ML)

Jean Leon 3055 Merlot – Petit Verdot, Spain ..... 1,609 (2,000)

Leeuwin Estate Siblings Shiraz, Australia ..... 2,012 (2,500)

**SAKE**

(180ML)

Niseko Tokubetsu Jumai ..... 1,207 (1,500)

**DRAUGHT BEER**

(380ML)

The Premium Malt (Suntory) ..... 1,046 (1,300)

Master's Dream (Suntory) ..... 1,086 (1,350)

**Endless Soft Drinks & Coffee** ☀ 804 (1,000)

This package must be selected by all members of the group.

The full beverage menu is available upon request.



Egg, Milk, Gluten, Buckwheat, Peanut, Walnut, Crab, Shrimp

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