



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)

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

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** ※ 2,173 (2,700)
(Normal or Spicy)




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).



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

2,373 (2,950)

Tomato, Beets, Tofu, Apple

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
Please notify us of your specific dietary requirements to ensure we that 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!