

YEAR END
Special
DINNER

STARTER

*Hokkaido Hokki Surf Clam and Scallop Prepared in Two Ways
Pureed Chrysanthemum Greens Scented with Lemon*

APPETIZER

Winter DAICHINO SALAD

SOUP

Shibetsu King Crab and Lotus Root Mochi

SASHIMI

*Wild Yellowtail Marinated in White Wine Vinegar
Kumamoto-Grown Satsuma Mandarin Sauce*

DEEP-FRIED

*Grilled Cod Milt with Tachikawa-Grown Leek Puree,
Yuzu Citrus, and Daikon Radish*

BREAD

Rice Flour Bread Made with SORANO Rice from a Partner Farm

FISH DISH

*Hirame Flatfish Poached in Clam Broth Nasu-Picked Mushroom
and Saffron Sauce Topped with Kintoki Carrot Fritters*

MEAT DISH

*Firewood-Scented "GOTOGYU" Beef Sirloin,
Pureed Horikawa Burdock and Ome Kale, Jus de Boeuf Flavored
with Okutama Wasabi*

DESSERT

*Baked Jonathan Apple, Soy Pulp and SORANO Rice Crumble
Wasanbon Ice Cream, Rum Caramel Sauce*