

## Winter Dinner 5 Course Menu

¥ 16,500 including tax

### Chef's Choice "Omakase" Amuse tastings

Flounder carpaccio, Niseko tofu-radish roll  
Smoked salmon crostini, tartar, ikura, cappers,  
Duck leg confit, chicken liver pate, pickled cherry  
Shrimp bisque with sunchoke potage and fried shallots

- Vegetarian & Vegan option -

Wood ear mushroom, Hokkaido seaweed, sudachi citrus vinaigrette, Niseko tofu-radishroll  
Roasted shiitake with cashew cream, fried shallot, pickled cherry  
Potage of sunchoke with maple-gastrique glazed celery root  
Olive tapenade crostini with blood orange agar pearls, caper

### Chef's Choice "Omakase" Seafood Appetizer

Pan roasted rockfish and scallop on black garlic-barley risotto,  
corn purée, tomato butter sauce and basil pesto

- Vegetarian & Vegan option -

Chofuku farm organic bean & leek soba flour fritter, corn purée,  
black garlic-barley risotto, tomato glaze and basil pesto

### NIKI Grape Sorbet

### Main Courses

Bordelaise braised Hokkaido beef cheek & roasted wagyu,  
potato terrine & local organic vegetables

~ OR ~

Roasted Rusutsu -Yotei pork loin and pressed sausage , mustard-tarragon sauce  
potato terrine & local organic vegetables

~ OR ~

Roasted Pura tempeh with caramelized vegetable infused demi-glace,  
potato terrine & local organic vegetables

### Desserts Or Cheese Board

Mt. Yotei Cake

Takara fromage blanc, raspberry, dark chocolate mousse, salty caramel, espresso,  
served with yuzu sorbet & glazed mandarin

~ OR ~

Warm Marzipan Stollen

served with maple-Nikka whisky ice cream, toasted almonds & blueberry compote

~ OR ~

Selection of sorbet

cantaloupe melon, strawberry-rhubarb, yuzu-vanilla, spiced prune

~ OR ~

Cheese Board

Takara Murata ash-rind, Niseko-Ku bluecheese , smoked Gouda,  
toasted walnut raisin bread, baby kiwi compote, fresh apple