

Menu Suirei “Summer” 2025

Entrée

- * Spring rolls with Funka Bay scallops, prosciutto, and mango, accompanied by a mango vinaigrette
- * Salad of kelp-marinated shima-zoi (striped greenling) with six summer vegetables
(winter melon, eggplant, okra, watercress, mâche, asparagus, and purple basil, finished with a citrus splash)
- * Tuna confit with wasabi leaf guacamole, served with crispy tortilla shards

Deuxième

Pan-seared foie gras with white sesame miso glaze
Served with arugula risotto and yuzu-infused hollandaise sauce

Soupe

Chilled sweet corn potage with snow crab and cornflower tea jelly Garnished with
grilled corn and crunchy corn croutons

Poisson

Gently poached Ezo abalone with dulse beurre blanc Served
with shredded kelp and water spinach

Viande

Grilled Hokkaido beef with artichoke barigoule, Tosa sweet peppers, and Hokkaido potato purée,
finished with a Japanese-inspired sauce

Ramen

Chilled whole wheat noodles (Hokkaido-grown) in a tomato-based pescatore-style broth Paired
with organic purple Jerusalem artichoke tea from Numata Town

Desserts du jour

Dessert plate featuring Hokkaido melon fondant
Served with seasonal gelato and fresh fruits

Café ou thé

Coffee or tea

Pain

Freshly Baked Bread

Please note: Menu items are subject to change depending on ingredient availability.

We appreciate your understanding.