



Japanese Cuisine

Snow Castle

Autumn Menu

Sep. 1 – Nov. 30

Appetizer

Simmered Cluster mallow White Taro Stem
Eggplant Potato Manganji Pepper Sesame Sauce
Conger Eel Grilled Vinegar Sauce

Steamed Dish

Steamed Custard with Soft-Shelled Turtle
Truffle Sauce

Cold Dish

Assorted Local Fish

Grilled Dish

Grilled Abalone Shell Chestnut Manganji Pepper
Liver Source

Simmered Dish

Pike Conger Mushroom's
Small Hot Pot Style

Meat Dish

Grilled TOYA Beef Filet

Rice

Pot Steamed Rice with MATSUTAKE
or
Sushi
Miso soup

Dessert

Chestnut Brulee
Persimmon Comport

JPY 15,000 per person

(10% service charge and 8% consumption tax are not included)



Snow Castle
Autumn Menu
Sep. 1 – Nov. 30

Appetizer

Simmered Cluster mallow White Taro Stem
Eggplant Potato Manganji pepper
Sesame Sauce

Steamed Dish

Steamed Custard with Shrimp
Eggplant sauce

Cold Dish

Assorted Local Fish

Simmered Dish

Pike Conger Mushroom's
Small Hot Pot Style

Grilled Dish

Smoked Trout
Figs Miso Sauce

Meat Dish

Grilled TOYA Beef

Rice

Pot Steamed Rice with Shiretoko Chicken
and Root Vegetables
Miso Soup

Dessert

Chestnut Gratin

JPY 7,000 per person

(10% service charge and 8% consumption tax are not included)



Snow Castle
Autumn Menu
Sep. 1 – Nov. 30

Appetizer

Simmered Cluster mallow White Taro Stem
Sesame flavor

Steamed Dish

Mushroom's Egg Binding
Small Hot Pot Style

Meat Dish

Rusutsu Pork Grille Shiokoji Sauce
Various Vegetables

SUSHI

Sushi
Roll Sushi
Miso soup

Dessert

Chestnut Gratin

JPY 7,000 per person

(10% service charge and 8% consumption tax are not included)