

GALA DINNER 【MENU】

***Sashimi plate: Sea bream and rainbow trout seasoned with kombu**

***Simmered Dishes:**

Yuba and asparagus tofu, simmered red shrimp with egg yolk,
dutch-Style simmered Japanese yam, snow crab with mizuna greens
in thick sauce

***Steamed dishes:**

Japanese steamed egg custard with grilled eel topped
with Japanese-style butter sauce

***Fish dish: Steamed and baked Masu salmon with sautéed Okhotsk Sea scallops**

***Meat dish: Low-temperature roasted Tokachi beef Loin with local vegetables**

Shinjo (Fish cake dumpling) soup

***Sushi (Bluefin tuna, shark halibut, king salmon)**

***Sweet red bean soup and cake for dessert**