

## 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