

# A Taste of Japan Tour

## ~Hokkaido and Tohoku Region~

Saturday, January 10, 2026 - Friday, March 6, 2026

### SIGNATURE MENU

#### **【Weekdays only】**

##### **【Hokkaido】**

- Hokkaido Ezo deer pate  
stewed white beans and tomatoes

#### **【Holidays only】**

##### **【Hokkaido】**

- Hokkaido Ezo deer pate baked in a pie

#### **【Common menu】**

##### **【Hokkaido】**

- Hokkaido Sakura Beef Roast Beef
- Hokkaido Sakura Beef Parmentier-style Gratin
- Hokkaido corn, sausage and potato pizza
- Open sandwich with Hokkaido Camembert and prosciutto
- North Sea Octopus Hors d'oeuvre

##### **【Aomori】**

- Squid minced meat
- Ogawara Wakasagi Tempura
- Lake Ogawara clam miso soup

##### **【Iwate】**

- Walnut tofu and rape blossom salad
- Rockfish soup

##### **【Akita】**

- Inaniwa udon
- Hinai chicken stock
- Smoked daikon radish cream cheese

##### **【Yamagata】**

- Braised Tengen pork from Yamagata prefecture served with balls of konjac
- Lafrance sorbet

##### **【Fukushima】**

- Fukushima Prefecture's local dish: Misokampura
- Local cuisine: Squid and carrot rice

##### **【Miyagi】**

- Salmon roe rice
- Bamboo shoots and chicken dressed with sesame

### WESTERN MENU

- Cumin-scented beef curry
- Cacio e Pepe
- Shrimp and tomato pasta
- Sautéed domestic chicken with herb-flavored ginger sauce
- Cod brandade
- Oven-baked vegetables
- Mushroom quiche with herb aroma
- Smoked salmon salad
- Mozzarella and strawberry caprese
- Salami slices with yuzu aroma
- Marinated herring with mustard sauce

### CHINESE MENU

- Shrimp with mayonnaise and mango puree (Made with Hokkaido milk)
- Black vinegar sweet and sour pork
- Spring rolls
- Steamed meat dumpling
- Sesame dumplings

### SALAD

- Tokachi potato salad
- Mixed Grain and Bean Salad and others

### BREAD

- Various breads

### DESSERT MENU

- Freshly squeezed Japanese chestnut Mont Blanc
- Cakes
- Ice, Sherbet, etc.

### DRINK MENU

- Coffee
- Black tea
- Oolong tea and others

1. At our facilities, as all food and beverages are handled in the same environment, we are unable to completely prevent contamination with minute quantities of an allergen other than the ingredients being used.

2. Allergy information (8 specific ingredients: shrimp, crab, walnuts, wheat, buckwheat, eggs, milk, peanuts) is based on the ingredient names and ingredient information (food labeling) provided by manufacturers, etc.

3. If it would be difficult to provide safe food and beverages to a guest, we may decline to provide service to that guest.

4. Some restaurants may not be able to accommodate certain allergies.