

dinner

望楼NOGUCHI函館

Please enjoy Hakodate style,
a harmonization of Japanese tradition and Western taste.

「Spring story of the North island」

KANPAI～食前酒～

Original cocktail “pale Sakura”

OMOTENASHI～歓迎の一皿～

“the visitor from spring”

spring roll, pincho of whitebait

New Monjya, foie gras brulee ~with apple jelly~

Atka mackerel grilled with miso sauce, gelidium jelly

SOUP～椀物～

Bamboo shoot & clam

OTSUKURI～お刺身～

“under the cherry blossom”

tuna~with kelp soy sauce & Wasabi~

sea bream~with kelp white soy sauce~

handmade marinate herring~no dip~

salmon sushi~with cherry blossom~

octopus~with handmade plum soy sauce~

surf clam~with kelp soy sauce & Wasabi~

MAIN①～お魚料理～

Cherry hybrid salmon grilled with miso béarnaise sauce flavor with balsamic sauce

～お口直し～

Watercress & snow crab soaked in consommé soup

MAIN②～お肉料理～

Grill beef with broccoli sauce & poivrade sauce

OSHOKUJI～ごはん・留椀・香の物～

traditional iron pot boiled brand rice 「Fukkuringo」

chef's handmade pickles, 「Noboribetsu Fujizaki Wasabi farm」 Wasabi kelp,

sea bream Ochatsuke with plum taste, bamboo shoot・kelp red miso soup

DESSERT&DRINK～デザート～

Plum blanc mange, strawberry fondant chocolate

Bergamot cake, milk ice cream



Japanese cuisine chef Takai Hiroki

Western cuisine chef Endo Shinya