

Hakodate Yunokawa:
**A refreshing Japanese modern
traditional multi-course Japanese meal.**

~Enjoy the exotic atmosphere and savor
the delicious flavors of southern Hokkaido~
<2026summer>

[Evening Coolness at Yunokawa]

Original Cocktail

"Cool Breeze of the Strait"

~Enjoy the change in flavor
by adding "Flower Cider" halfway through~

[Hakodate Port Town: Summer Welcome Dish]

*Please enjoy in the order listed.

Squid Somen Noodles in Hakodate Makonbu Broth

~Served with Chopped Kombu~

Beef Cheek Stewed in Tomato Sauce

~Served with Corn Mochi~

Refreshing Terrine in Vegetable Broth

Simmered Sea Snail (Hokkaido)

Small Gratin of Kitamae Crab (Esashi Town) and Summer Tomatoes

~Aroma of Perilla Leaves~

Melon (Hokkaido) and Prosciutto with White Sesame Dressing

Sea Urchin Tofu

~Made with Soy Milk~

[Hakodate Makonbu Clear Soup]

Edamame Fish Cake

~First-Press Broth of Makonbu and Tuna~
Grilled Eggplant, Zucchini, Myoga Ginger

[Summer Sashimi with Layers of Refreshing Flavors]

<Each of the Five Types Offers a Fragrance and Lingering Aftertaste>

*Please enjoy in the order listed.

Bonito~Wasabi, smoked salt~

Seared sea bream (Tsugaru Strait) ~Just as it is~

Bluefin tuna (Tsugaru Strait) ~White soy sauce mousse~

Soy carpaccio topped with herbs (Funka Bay) ~Just as it is~

Ezo abalone (hokkaido) ~With smoked soy sauce and wasabi~

*Please also see the reverse side.

[Summer Fish Dishes Infused with the Sea Breeze]

Half-Cooked Hakodate Salmon (from Hakodate)

~Served with a White Wine-Scented Vin Blanc Sauce~

White Turnip (from Hokuto), White Asparagus

[Summer Meat Dishes Featuring the Bounty of Onuma]

Onuma Black Beef Roast Beef

~Served in Three Flavors~

Lemon Salt

Chaliapin Onion Sauce

Fruit Dressing

Summer Vegetable Roast

~Served with Potato Puree~

[Southern Hokkaido's Final Dish]

Rice cooked in a pot using "Fukkurinko"

a brand of rice originating in Southern Hokkaido

Yellowtail (Hakodate-produced) **Kasujiru** (sake lees soup)

~Made with sake lees from "Goryo," a local sake from Hakodate~

Nanban Miso

Lightly pickled celery

Shibazuke (pickled eggplant)

Wasabi Kombu (Noboribetsu "Fujisaki Wasabi Garden")

[Summer's Lingering Sweets and Hakodate Coffee]

Muscat Almond Jelly

Hakodate Salted Castella

Ripe Tomato (Hokuto-produced) **Ice Cream**

~Drizzled with olive oil~

Bite-sized Cheese Daifuku

*Please choose your drink.

Cold Black Sesame Latte

~Syrup to your liking~

or

Hakodate Misuzu Original Blend Coffee, established in 1932.

or

black tea (Darjeeling, Earl Grey)



Head chef DAIKI TAKAI summer 2026