

MENU

winter 2020-21



Absolutely Fresh & Unfiltered

YOTEI BEER

Made with spring water from Mt Yotei



ENGLISH PALE ALE

A harmonious British Pale Ale. Clean, sharp with a bitter aftertaste and rich malt flavour. Aromatic hops are added during the fermentation process to give a rich aroma and high quality taste.



NISECOISE

"NISECOISE" means a lady living in Niseko. Boasting notes of grapefruit and white wine, the flavour of Oats and hops work in harmony to give a delicious refreshing flavour.

Glass ¥450

Mug ¥600

Born from the passion of the master brewer and created from crisp, clear Niseko spring water. The main ingredients are barley, hops and water.

The quality of water is a major factor in the beer making process therefore we use nothing but clear spring water to bring out delicious tastes and aromas.

We produce five different varieties of craft beers, each distinctly delicious.



IPA

Full bodied malt with tones of citrus and hops give this India Pale Ale (IPA) a supremely refreshing and distinctive flavour. Rich bitterness brings the tastes and aromas to life.



RASPBERRY BLACK

A Blackish Brown stout made from roasted barley. The combination of locally grown Raspberries from Yoichi Hokkaido and France give this fruit beer an individual scent, flavour and delicious aftertaste.




Coucher de SOLEIL

Inspired by the sunsets of Niseko. Coucher de Soleil features a base flavour of fresh orange layered with various herbs and aromatic spices combining to give a complex yet refreshing fruity taste.

Appetizer


Goes with

 Potato Salad
with poached egg



A salad with a whole poached egg on it.
Toss well before eating.

¥ 450

 Root vegetables Som Tam



ส้มตำ

Shredded Hokkaido root vegetables with
asian dressing made with fish sauce, dried
shrimp, peanut.



¥ 500

 Bagna càuda



Variety of vegetables with special sauce.

¥ 600

 Bang Bang Chicken




棒棒雞

Boiled chicken brest with spicy sesame
sauce.



¥ 750

 Grilled tomato and
Camembert cheese Salad



Charcoal-grilled tomato and Camembert
cheese. Crush tomatoes and cheese before
eating.


¥ 1,000

 Pâté de Campagne



Rustic meat pate.
Goes well with white wine.

¥ 800

 Moussaka 1 piece



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Layered minced lamb and vegetables. Covered with
bechamel sauce.

¥ 500

 Currywurst



German curry flavoured pork sausage.
Served with sauerkraut.


¥ 1,000

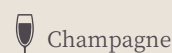
 Salmon Marinade



Marinated king salmon with salt and herbs.

¥ 1,200

 Spanish tomato toast
with prosciutto



Pan con Tomate y Prosciutto crudo

Tomato and garlic on toast. Topped with
fresh Prosciutto from Charcuterie-Akaishi.

¥ 1,200

 Fresh Oysters

3 pieces

Hokkaido fresh oysters with lemon, shallot
Vinegar and original cocktail sauce.

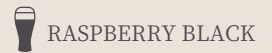


¥1,000

 Smoked Oysters

Smoked with Prunus chips.
Served with nuts.

Goes with



¥800

 Cheese Platter

Plateau de Fromages

An assortment of several kinds of cheese.



¥1,000

 Confit de Foie gras

Smooth texture and rich taste.



¥1,500

 Chinese cabbage Coleslaw

Spicy coleslaw made from chinese cabbage.
Goes well with beers.

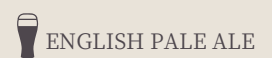


¥400



Sunchoke Chips

Crispy fried chips made from
Niseko sunchokes.




¥500

 Water Kimchi

물김치

Home made kimchi made from
various vegetables.

¥400

 Green Salad

Classic salad with fresh vegetables.

¥600

Meat / Fish

Crepe gratin with ham and cheese

Ficelles Picardes

Crepe gratin with ham, mushrooms, chicory
and cream.



White Wine

¥1,200

Chicken confit

Confit de Poulet

Chicken thigh boiled in lard for 5 hours
then grilled when ordered.



NISECOISE

¥1,400

Danish boiled cod

Kogt Torsk

Danish boiled cod with mustard sauce.



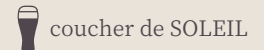
White Wine

¥1,400

Danish meat balls

Frikadeller

Danish meatball with cream sauce and
sweet fruit jam.



coucher de SOLEIL

¥1,600

Goes with

Lok Lack - Diced beef steak

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Diced Hokkaido beef steak with Cambodian
sauce. Served with fried egg and rice.



IPA

¥1,600

Rendang

Beef stewed with coconut and lemongrass.
Chosen as the most delicious food in the
world.



ENGLISH PALE ALE

¥1,600

Beef skirt steak

Bavette Steak

Hokkaido beef skirt steak.



Red Wine

¥2,400

Yotei Beer



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a base flavour of fresh orange layered with various herbs and
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Red Eye Mug ¥800

A beer cocktail based on "NISECOISE".

Wine

<Red wine>

Château Auney l'Hermitage (Merlot / Cabernet Franc / Cabernet Sauvignon) ¥ 600

Château Thivin Côte de Brouilly Clos Bertrand (Gamay) ¥ 700

<White wine>

Par Amour Pinot Gris (Pinot Gris) ¥ 600

Mâcon-Verzé (Chardonnay) ¥ 800

<Sparkling wine>

Domaine Dutertre Touraine Brut (Chenin blanc) ¥ 800

Whisky

Taketsuru pure malt ¥ 600/30ml

Hibiki - Japanese Harmony ¥ 700/30ml

Yoichi single malt ¥ 600/30ml

Yamazaki - Aged 12 years ... ¥ 1,200/30ml

* + ¥ 100 with soda

Cocktail

Benizakura Gin & Tonic ¥ 800

Gin & Tonic ¥ 600

Moscow Mule ¥ 600

Screw Driver ¥ 600

Mango Vodka ¥ 1,000

Fruit Wine

Ume no Yado ¥ 600

Apple Cider ¥ 600

Soft drink

Blood Orange Juice ¥ 400

Apple Juice ¥ 400

Coke ¥ 400

Ginger Ale ¥ 400

Coffee ¥ 400

Sake

Niseko ¥ 700

Non-alcoholic Cider ¥ 600

Shochu

Yuri (potato) ¥ 700

Kitari (barley) ¥ 700

Yotei (rice) ¥ 700

Lupicia's Oolong tea (cup) ¥ 700

Lupicia's Black tea (pot) ¥ 800

Mango Juice (100%) ¥ 800

Dessert

We have various desserts next to the entrance.
Please take a look at the display case.

