

Chinese Cuisine
La vouête

La Vouête

〈Appetizer〉

Sweet Shrimp Namerou Tartare Hokkaido Octopus with Xo Sauce
Hokkaido Funka Bay Rockfish with Shallot Sauce
Crispy Roasted Pork Belly

〈Chopped Shark Fin Soup〉

Blue Shark dorsal fin, Shanghai Crab in miso broth

〈Steamed Dish〉

Steamed Rice-Pepper Rolls with Shrimp and Squid

Change to Steamed Toyoura Scallops and Glass Noodles with Garlic fish Sauce **¥1,089**

〈Seafood Dish〉

Lightly Seared Hokkaido Steamed Cherry Salmon, Gently Steamed

Change to Ezo Abalone Braised in Oyster Sauce **¥2,420**

〈Beef Dish〉

Hokkaido wagyu Beef Tendons Braised in Soy Sauce

〈Bear Dish〉

Change to “**Hokkaido bear meat honey and black pepper sauce fried**” for an additional **¥1,210**

〈Noodles or Rice〉

PLEASE CHOOSE ONE FROM THE FOLLOWING

〈Noodle Soup〉

Shrimp Wonton Noodle Soup

〈Noodle Soup〉

Special Dan Dan Noodles **(+¥907)**

〈Steamed Rice〉

Steamed Sticky Rice with Chicken
Wrapped in Lotus leaf

〈Fried Rice〉

Fried Rice with Sakura Shrimp and
Rapeseed Blossoms

〈Dessert〉

Almond jerry with Strawberry Sauce, Petit sweets

¥14,520