

Chinese Cuisine
La vôûte
[China Blue]

Seasonal Appetizers

Sweet Shrimp with Winter Melon and Sea Urchin
Herb Pork Char Siu and Grilled Hokkaido Chicken
Roasted Venison with Whelk Liver Sauce

Braised Shark Fin

Whole braised shark fin with oyster flavor and scallion oil

Upgrade to "Sea urchin broth sauce" +¥2,299

Steamed Seafood Roll

Shrimp and Squid Spring Rolls

Abalone with Black Bean Sauce

Hokkaido Ezo abalone with black bean sauce

sorbet

Main Dish

Hokkaido Wagyu Sirloin Steak with Basil and Shaoxing Wine

Upgrade to Hokkaido Bear Meat with Honey Black Pepper Sauce for +¥1,936.

Noodles / Rice

Please choose one

■ Fried Noodles with
Seasonal Vegetable Ankake

■ Leek Noodle with Char Siu

■ Fried Rice with Sakura Shrimp

■ Cold Noodles with Hokkaido Urchin
and Scallop for +¥3,630

Choice of mustard
soy soup or sesame soup

Dessert

Hokkaido milk and yogurt mango pudding with petit fours

¥ 18,150

Prices include consumption tax and 10% service charge.