

Appetizer

PAIRING

- Donald salmon carpaccio ————— ¥800 (tax.inc)  Seiorosamu white
- "Inka no mezame" french fries ————— M size ¥500 (tax.inc)  Dusk of the castle white
L size ¥750 (tax.inc)  Dusk of the castle rose
- Assorted appetizers ————— ¥850 (tax.inc)  Bloom white
 Seiorosamu white
- Two Tokachi cheeses platter ————— ¥1,100 (tax.inc)  Dusk of the castle white
(Chef's choice of two cheeses from the cheese list)  Dusk of the castle rose
- Five Tokachi cheeses platter ————— ¥2,000 (tax.inc)  Dusk of the castle white
(Please see the cheese list for details)  Dusk of the castle rose
 Kiyomi red
- Pan/Rice ————— ¥50 each (tax.inc)

Children's lunch (for ages 12 and under)

- Kid's plate ————— ¥1,000 (tax.inc) 
(Mini hamburg, donald salmon fish fry, seasonal vegetables, rice, sweets)

A Set ¥650 (tax.inc)

Soup + Salad

B Set ¥600 (tax.inc)

Mini dessert+ Coffee, Tea or Oolong tea



MAIN DISHES

Pan or Rice (additional 50 yen)

Meat

PAIRING

- Tokachi beef hamburger steak 180g ————— ¥1,500 (tax.inc)
Chasseur sauce with white wine-scented mushrooms
Yamasachi red
Kiyomai red
- Sauteed Tokachi kurobuta pork 200g ————— ¥2,300 (tax.inc)
Mustard flavored lentils with
Dusk of the castle rose
Dusk of the castle white
- Grilled ginger Tokachi kurobuta pork 200g — ¥2,300 (tax.inc)
Red wine ginger sauce
Dusk of the castle rose
Dusk of the castle white

Ezo venison ~Guerande salt~

- Ezo venison thigh steak 150g ————— ¥3,100 (tax.inc)
Dusk of the castle rose
- Ezo venison loin steak 150g ————— ¥3,750 (tax.inc)
Yamasachi red
Kiyomi red

Hokkaido Beef ~Yamasachi red wine sauce~

- Filet steak 120g ————— ¥3,750 (tax.inc)
Dusk of the castle rose
- Sirloin steak 200g ————— ¥4,300 (tax.inc)
Kiyomai red
Tokappu red

Popular!

Ikeda Beef ~Yamasachi red wine sauce~

- Sirloin steak 110g ————— ¥3,950 (tax.inc)
- 210g ————— ¥6,600 (tax.inc) Yamasachi red
- 450g ————— ¥12,000 (tax.inc)

Ikeda Beef Brown Japanese breeds fattened in Ikeda town. Lees from wine production are mixed with the feed.

Tokachi kurobuta pork (berkshire) Pigs raised on the Abe farm in Ikeda. This Tokachi kurobuta pork contains a lot of amino acids that make up protein.

A Set ¥650 (tax.inc)

Soup + Salad

B Set ¥600 (tax.inc)

Mini dessert + Coffee, Tea or Oolong tea

MAIN DISHES

Pan or Rice (additional 50 yen)




Pizza 【Φ20cm】

PAIRING

● Raclette pizza ————— ¥1,300 (tax.inc)  Dusk of the castle rose
 Kiyomi red

● "Kenashiba" horseradishi pizza ————— ¥1,400 (tax.inc)  Dusk of the castle rose
 Kiyomi red




Curry

● Beef curry ————— ¥1,500 (tax.inc)  Dusk of the castle red
 Kiyomai red
 Yamasachi red
(Tokachi beef shank braised in red wine)

Pasta

● Rigatoni bolognese with ezo venison ————— ¥1,500 (tax.inc)  Kiyomi red
 Tokappu red

Fish

● Donald salmon fish fry ————— ¥1,600 (tax.inc)  Bloom white
 Bloom rose
 Seiorosamu white
(Donald salmon...A type of rainbow trout that is cultivated using water rich in minerals and carefully selected food.)

A Set ¥650 (tax.inc)

Soup + Salad

B Set ¥600 (tax.inc)

Mini dessert+Coffee,Tea or Oolong tea



Dessert

PAIRING

- Vanilla soft serve ice cream _____ ¥500 (tax.inc)
- Yamasachi grape sherbet _____ ¥500 (tax.inc)
- Terrine chocolate with unblended brandy _____ ¥500 (tax.inc)
("Bon chocolate" now on sale frozen)
- Yamasachi affogard _____ ¥680 (tax.inc)
(Juice made from 100% wine grapes Yamasachi)

 Vintage sweet
 Brandy

Drink

- Hot coffee _____ ¥400 (tax.inc)
- Ice coffee _____ ¥400 (tax.inc)
- Espresso _____ ¥400 (tax.inc)
- Brandy coffee _____ ¥500 (tax.inc)
- Hot tea _____ ¥400 (tax.inc)
- Ice tea _____ ¥400 (tax.inc)
- Ice oolong tea _____ ¥400 (tax.inc)
- Original blended herbal tea _____ ¥600 (tax.inc)
- Cafe latte _____ ¥600 (tax.inc)
- Cappuccino _____ ¥600 (tax.inc)

Juice

- Orange juice _____ ¥400 (tax.inc)
- Ikeda grape cider _____ ¥500 (tax.inc)
("Kiyomi" fruit juice)
- Yamasachi grape juice _____ ¥650 (tax.inc)
(100% "Yamasach" fruit juice)

only in
Wine
castle!!