



# Appetizer

**PAIRING** 

Seiorosamu white

●"Inka no mezame" french fries — ¥600(tax.inc)

Dusk of the castle white
Dusk of the castle rose

• Assorted appetizers — ¥1,000(tax.inc)

Bloom white

Seiorosamu white

● Three Tokachi cheeses platter — ¥1,600 (tax.inc) (Chef's choice of three cheeses from the cheese list)

Dusk of the castle whiteDusk of the castle rose

● Chef's special salad — ¥900(tax.inc)

● Bread/Rice — ¥100 each (tax.inc)

# Children's lunch (for ages 12 and under)

● Kid's plate — ¥1,200 (tax.inc) (Mini hamburg, deep fried donald salmon, seasonal vegetables, rice, sweets)

Kid's only





#### Meat

Chasseur sauce with white wine-scented mushrooms

●Tokachi beef hamburger steak 180g — ¥1,700(tax.inc) (Soup + Salad included) \$2,400(tax.inc)

Yamasachi red Kiyomai red

**PAIRING** 

Sauteed Tokachi kurobuta pork 200g — ¥2,600 (tax.inc) Mustard flavored lentils with

(Soup + Salad included) ¥3,300(tax.inc)

Dusk of the castle rose Dusk of the castle white

● Grilled ginger Tokachi kurobuta pork 200g — ¥2,600 (tax.inc) Red wine ginger sauce

(Soup + Salad included) ¥3,300(tax.inc)

Dusk of the castle rose Dusk of the castle white

Ezo venison ~Guerande salt~

●Ezo venison thigh steak 150g — ¥3,500(tax.inc)

(Soup + Salad included)¥4,200(tax.inc)

(Soup + Salad included) 44,900 (tax.inc)

(Soup + Salad included) ¥3,800(tax.inc)

Dusk of the castle rose Yamasachi red

lacktriangle Ezo venison loin steak 150g — 4,200 (tax.inc)

Kiyomi red

Hokkaido Beef ~Yamasachi red wine sauce~

● Filet steak 120g —

¥3,100(tax.inc)

= 3,600 (tax.inc)

Dusk of the castle rose Kiyomai red

● Sirloin steak 200g —

(Soup + Salad included) 44,300(tax.inc)

Tokappu red

Popular!

## Ikeda Beef ~Yamasachi red wine sauce~

Sirloin steak

110g ¥3,300(tax.inc)

(Soup + Salad included) 44,000 (tax.inc)

= \$5,500<sub>(tax.inc)</sub> 210g —— 

Yamasachi red

450g -

(Soup + Salad included) ¥10,600(tax.inc)

= ¥9,900 (tax.inc)

● Bread/Rice -

¥100 each(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.



# MAIN DISHES



## Pizza [Φ20cm]

● Tokachi Gouda cheese pizza — ¥1,500(tax.inc)

Dusk of the castle rose

PAIRING

Kiyomi red

●"Kenashiba" horseradishi pizza — ¥1,600(tax.inc)

Dusk of the castle rose

Kiyomi red

# Curry

= 1,700 (tax.inc) ●Beef curry — (Tokachi beef shank braised in red wine)

Dusk of the castle red

Kiyomai red

Yamasachi red

#### Pasta

■ Rigatoni bolognese with ezo venison — ¥1,700(tax.inc)

Kiyomi red

Tokappu red

### Fish

● Deep fried Donald salmon — ¥1,800(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.)

● Bread/Rice ———

¥100 each(tax.inc)





# Dessert

9 <i>7</i>	
PAIRING	91
LAIMINO	

•Vanilla soft serve ice cream	
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● Yamasachi grape sherbet — ¥600(tax.inc)

■ Terrine chocolate with unblended brandy — ¥600(tax.inc) (Terrine chocolate "Bon chocolate" sold frozen)

▼ Vintage sweet▼ Brandy

■ Yamasachi affogard — ¥800(tax.inc) (100% juice from wine grape "Yamasachi" poured over soft serve ice cream)

Canelé Rum — ¥350<sub>(tax.inc)</sub>

● Canelé unblended Brandy — ¥500<sub>(tax.inc)</sub>

#### Drink

●Brandy coffee — ¥600(tax.ine)

lacktriangle Ice oolong tea —  ${\$500}_{(tax.inc)}$ 

● Original blended herbal tea — ¥700<sub>(tax.inc)</sub>

● Cappuccino — ¥700(tax.ine)

# Juice

● Orange juice — ¥500(tax.inc)

● Ikeda grape cider — ¥700(tax.inc) ("Kiyomi" fruit juice)

■ Yamasachi grape juice 

(100% "Yamasach" fruit juice)

¥700(tax.inc)

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only in

castle!!

