






Lunch & tea(paper bag)

1,500JPYwith tax

① Specially Selected Colorful Bento	②Crab-Packed Rice Bowl	③ Mixed Meat Bento with kabayaki eel	④ Northern Seafood Bento
			
<p>Hokki Rice(Hokkaido hukkurunko, hokiyori mussels, shimeji, maitake, enoki, bamboo shoots, string beans) Ancient rice (Hokkaido hukunko, white sesame) thick-boiled egg, fried Shishito pepper, grilled salmon, Snow Crab Shumai, kamaboko, Salmon and Kelp Roll, Tempura Pumpkin, Bite-sized Cutlet, Simmered Dish (Scallops in a savory sauce, taro, carrots, shiitake mushrooms, and green beans) Zangi(Hokkaido fried chicken)</p>	<p>Hokkaido-grown Hoshinoyume Sushi Rice (using domestic Hokkaido rice) Authentic Snow Crab Leg Meat Authentic Snow Crab Shoulder Meat (Joint Meat) Authentic Red Snow Crab Flakes Kelp Soy Sauce Simmer, Sushi Ginger</p>	<p>Tea Rice Kabayaki Eel Simmered Hokkaido Beef Shiretoko Chicken Teriyaki Simmered Hokkaido Pork Belly Simmered Vegetables (Carrots, Shiitake, Quail Eggs, etc.) Kinshi Tamago (Shredded Omelette) Japanese Pickles</p>	<p>Hokkaido-grown Hoshinoyume Sushi Rice (using domestic Hokkaido rice) Domestic Oku-shiri Island Sea Urchin Authentic Snow Crab Meat (Shredded) Hokkaido-grown Soy Sauce-marinated Ikura (Salmon Roe) Autumn Salmon Rui-be Zuke by Sato Suisan(Sashimi-style Wild Salmon with Ikura in Soy Sauce Marinade) Seaweed, Kinshi Tamago (Shredded Omelette), Pickled Ginger, Wakame</p>
<p>◆Specific raw materials crab·wheat·egg·dairy sesame</p>	<p>◆Specific raw materials crab·wheat sesame·salmon·soybean</p>	<p>◆Specific raw materials wheat·egg beef·sesame·salmon·soybean·chicken·pork·apple</p>	<p>◆Specific raw materials crab·wheat·egg salmon roe·salmon·soybean</p>

⑤ Seafood Chirashi Sushi	⑥ Seafood Bento with Marinated Salmon Ruibe	⑦ Kokonoe Bento
		
<p>Sushi Rice Vinegar-marinated Salmon Soy Sauce-marinated Ikura (Salmon Roe) Vinegar-marinated Crab Meat Steamed Sea Urchin with Kelp Tsukudani Grilled Scallops with Tobikko (Fish Roe) Hokkaido-shaped Simmered Kelp</p>	<p>Hokkaido-grown Hoshinoyume Sushi Rice (using domestic Hokkaido rice) Autumn Salmon Rui-be Zuke by Sato Suisan(Sashimi-style Wild Salmon with Ikura in Soy Sauce Marinade) Hokkaido-grown Autumn Salmon Roe (Salted Ikura) Hokkaido-grown Autumn Salmon Sashimi Rui-be Hokkaido-grown Autumn Salmon Toro (Salmon Belly) Seaweed</p>	<p>Three Types of Rice (Vegetable, Red Bean, Clam) Grilled Red Salmon with Salt Teriyaki Chicken Yellow Flower Shumai Simmered Vegetables (Scallops, Lotus Root, Carrots, Fuki, etc.) Assorted Tempura (Maitake, Fiddlehead Ferns) Shrimp in Chili Sauce Japanese Rolled Omelette Fruits (Orange, Kiwi, and others)</p>
<p>◆Specific raw materials crab·wheat·egg salmon roe·salmon·mackerel·sesame·soybean</p>	<p>◆Specific raw materials wheat salmon roe·salmon·soybean·gelatin</p>	<p>◆Specific raw materials shrimp·crab·wheat·egg squid·orange·kiwi fruit·sesame·salmon·soybean·chicken·pork·apple</p>