



# AnDining Christmas Special Menu

AnDining Drink Pairing +¥4,700

Glass of NV J.L Vergnon 'Conversation' Grand Cru Brut  
or Mocktail

Kamoenai sea cucumber, abalone and scallops soup

seared tuna and Kamoenai sea urchin  
cured egg yolk purée and meringue, sliced French black truffle

Akkeshi black oyster tempura  
with blue cheese emulsion

Nemuro hairy crab and snow crab Chawanmushi  
with Russian Osetra caviar

A5 Kutchan Wagyu steak  
Wagyu jus and red wine sauce  
Obihiro Northern-Luby chips  
Date brussels sprouts and broccolini

organic Hokkaido rice with Akkeshi clam  
Miso soup

Crème anglaise, gluten free chocolate sponge  
bûche de Noël  
Mikan mandarin purée and fresh strawberry

Complimentary cup of Tea or Coffee

