



### Smoked Red Salmon (autumn salmon)

80g / JPY 1,300

This uncooked smoked salmon is smoked without any additives using a cold smoking method.



### Smoked Tokishirazu Salmon (summer salmon)

100g / JPY 3,500

This smoked salmon is thickly cut into slices by hand. It is lightly salted on the surface without a smoky smell. You can enjoy fatty and firm salmon sashimi and savor the actual taste of fresh salmon.



### Hokkaido Octopus Marinated in Garlic Oil

60g / JPY 700

This delicacy is made by marinating freshly caught Hokkaido octopuses in a garlic oil and soy sauce-based sauce. It is recommended to savor this delicacy with Mizuna (potherb mustard) or sliced onions.



### Smoked Scallops

130g / JPY 2,200

This product is created using Hokkaido's scallops. The texture of this product is soft like sashimi.

### Onion Soup

300g / JPY 900

This is a special onion soup made from Hokkaido's onions. This soup is simmered for a long time and is characterized by its onions' sweetness and added flavor by the chef. With some bread and cheese, you can make it into onion gratin soup.