

HOKKAIDO DELICACIES

This menu has been designed with guests in mind that are looking to experience the best produce Hokkaido has to offer.

Choose between a 3, 4 or 5 course set menu.

Our MnK Chef will showcase the best produce the region has to offer, and will create a unique and intimate dining experience to be enjoyed in the comfort of your chalet.

3 COURSES

From ¥8,000 per person

Welcome bite

Starter:

Choose one

OR

Main:

Choose one

Sweets

4 COURSES

From ¥10,000 per person

Welcome bite

Starter:

Choose one

OR

Main:

Choose two

Sweets

5 COURSES

From ¥15,000 per person

Welcome bite

Starter:

Choose two

Main:

Choose two

Sweets

Below is a list of starters, mains and desserts for you to choose from to create your menu. Please note that we can only accommodate one menu selection for your party (allergies and dietary restrictions are an exception)

STARTERS

Option A: Pan fried squid / Yuzu miso / Japanese mushrooms

Option B: Scallops sashimi / Lotus roots / Ikura salmon roe / Yuzu olive oil

Option C: Pan fried scallops / Lily bulb mousse / Ikura salmon roe

Option D: Sea urchin / Chutoro tuna / Edamame mousse

MAINS

Option A: Pan fried seasonal fish / Quinoa / Mushroom sauce

Option B: Pan fried Salmon / Lily bulb / Seasonal greens

Option C: Braised pork belly / Soft egg / Seasonal vegetables

Option D: Roast duck / Dry nuts miso / Wine sauce / Seasonal vegetables

Option E: Wagyu beef sirloin / Wine sauce / Seasonal vegetables

SWEETS

Fresh fruit poached in tea / Fresh milk custard / Candy nuts

Hokkaido ice cream / Petit four / Small pastry

Please use the example course menus as a guide on how to choose your ideal menu. For the 3 course menu, one Chef and one wait staff will be provided. For the 4 and 5 course menus for groups of more than 6 people an additional server is required at a fee of ¥7,500. All menus are designed for maximum 12 people.

Prices start from ¥8,000, ¥10,000 and ¥15,000 and will vary depending on dish selection and market price. Please be sure to inform the chef of any food allergies or dietary restrictions. Once you have made your menu choices the Chef will confirm your menu price for your final approval.

mnk in house dining



IZAKAYA FAMILY STYLE

This menu has been designed with families and large groups in mind. It is a fun, share style menu that brings the flavours of Japanese Izakaya to your chalet.

4 dishes will be served and shared around the table.

From ¥6,000 per person

Please choose Option A or B from each course option below:

COURSE 1

Option A: Japanese mushrooms salad with sesame sauce

OR

Option B: Vegetables salad with umeboshi dressing

COURSE 2

Option A: Seabream tai with ikura and seaweed toast

OR

Option B: Market fish tataki with daikon dressing

COURSE 3

Option A: Pan fried chicken with ume and shiso

OR

Option B: Teriyaki salmon with japanese leek

COURSE 4

Option A: Udon with mentaiko and shiso

OR

Option B: Hokkaido pork stew with seasonal vegetables

Prices start from ¥6,000 per person and will vary depending on dish selection and market price.
For parties of 6, one Chef and one wait staff will be provided. This menu is for a maximum of 12 people.

Please be sure to inform the chef of any food allergies or dietary restrictions. Once you have made your menu choices the Chef will confirm your menu price for your final approval.

mk in house dining

SAKE PAIRING MENU

This menu is designed for sake lovers looking to be introduced to a range of different sake – from locally sourced to those further afield.

Each dish is thoughtfully paired with a unique sake to bring the eating and drinking culture of an Izakaya to your table.

4 dishes will be served and shared around the table.

¥10,000 per person

01

Sea bream tai / Ikura / Aonori toast

Sake: Sparkling junmai daiginjo from Kochi

02

Japanese warm mushroom salad / Tofu sesame sauce

Sake: Akiagari junmai ginjyo genshu from Niseko shuzo

03

Udon / Mentaiko / shiso

Sake: Tosashiragiku tokubetsu junmai from Kochi

04

Slow cooked Hokkaido pork stew / Seasonal vegetables

Sake: Bijofu junmai ginjo from Kochi

The menu price is ¥10,000 per person. For parties of 6, one Chef and one wait staff will be provided. For groups with more than 6 people (maximum 12 people) an additional server is required at a fee of ¥7,500.

Please be sure to inform the chef of any food allergies or dietary restrictions. Once you have made your menu choices the Chef will confirm your menu price for your final approval.