

日本料理

風花

JAPANESE RESTAURANT  
KAZAHANA

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DINNER MENU

感謝

## 和食料理人の紹介

### INTRODUCTION OF OUR JAPANESE CHEFS

風花のコンセプトである、北海道の自然が育んだ山・海の幸を目で楽しみ、舌で味わう旬の料理を五感で体感していただけます。素材の持ち味を見極め、活かしきる、料理人の技と粋をお楽しみください。

Our concept is to delight your eyes with the bounty of Hokkaido's mountains and seas, nurtured by its rich natural surroundings, and to let you savor seasonal dishes with your palate—offering a full sensory experience.

We invite you to enjoy the skill and artistry of our chefs, who carefully discern and bring out the finest qualities of each ingredient.



服部 高史  
風花料理長

Takashi Hattori  
Chef de Cuisine

北海道食材にこだわり、一つ一つ吟味して全てにおいて満足していただける様、真心込めてご提供いたします。

Dedicated to the finest ingredients from Hokkaido, we carefully select each item with great attention to detail. With heartfelt hospitality, we strive to provide an experience that satisfies our guests in every way.

服部 高史



仲栄真 慎也  
風花鉄板焼き料理長

Shinya Nakaema  
Chef de Cuisine Teppan

北海道の大地の恵みを最高の一皿に昇華し、お客様へ感動をお届けします。

We transform the bounty of Hokkaido's land into exceptional dishes, creating memorable dining experiences for our guests.

仲栄真 慎也



猪俣 孝道  
風花

Takamichi Inomata

四季を感じるお造りなど、料理を引き立てる美しい逸品をお楽しみください。

Please enjoy our beautifully crafted dishes, including seasonal sashimi that reflects the changing beauty of the four seasons, each thoughtfully prepared to enhance your dining experience.

猪俣 孝道

全ての命に  
感謝して、  
その恵みを  
いただく。

## LOCAL CUISINE

北海道各地域の四季折々の気候と深い歴史を反映した独自の物語を現代に。

Traditional artistry conveying unique stories shaped by Hokkaido's seasonal climate and deep history

郷土料理

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|---|--|---|
| 1 | 石狩鍋 北海道鮭と道民の白みそ<br>Isikari Hot Pot Hokkaido Salmon and Hokkaido Local White Miso           | included tax 税込<br>7,000 JPY ( 7,700 JPY )  |
| 2 | 白老黒毛和牛の牛すじ煮込み 北海道産熟成味噌<br>Shiraoi Wagyu Beef Tendon Stew with Aged Hokkaido Miso           | included tax 税込<br>1,200 JPY ( 1,320 JPY )  |
| 3 | 伊達鶏そぼろ野菜田楽<br>Date Chicken Soboro Vegetable Dengaku  | included tax 税込<br>1,200 JPY ( 1,320 JPY )  |
| 4 | 北海道きんき塩焼き<br>Salt-Grilled Hokkaido Kinki Rockfish  | included tax 税込<br>7,800 JPY ( 8,580 JPY )  |
| 5 | 北海道ほっけ開き焼き<br>Grilled Hokkaido Atka Mackerel   | included tax 税込<br>3,400 JPY ( 3,740 JPY )  |
| 6 | ルスツ高原豚の甘辛豚丼<br>Rusutsu Pork Sweet & Spicy Pork Bowl  | included tax 税込<br>3,000 JPY ( 3,300 JPY )  |
| 7 | 海鮮鍋 蟹と鮮魚 北海道キノコ 季節野菜<br>Seafood Hot Pot: Crab, Fresh Fish, Mushrooms & Seasonal Vegetables | included tax 税込<br>9,200 JPY ( 10,120 JPY ) |



※写真はイメージです。Images are for illustrative purposes only.

# 山の恵み

## BOUNTY OF THE MOUNTAIN

北海道の寒暖差がもたらす大自然の恩恵と  
農家さんたちの情熱物語

A story of nature's blessings from Hokkaido's climate  
and the passion of local farmers.

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|---|--|--|
| 1 | 色彩 風花サラダ 自家製醤油ドレッシング<br>Colorful Kazahana Salad with Homemade Soy Dressing | included tax 税込<br>1,800 JPY (1,980 JPY) |
| 2 | 山の恵の野菜天ぷら盛り合わせ<br>Assorted Mountain Vegetable Tempura                      | included tax 税込<br>2,000 JPY (2,200 JPY) |
| 3 | 北海道きたあかりのジャガイモバター<br>Hokkaido Kita-Akari Potato Butter                     | included tax 税込<br>800 JPY (880 JPY)     |
| 4 | 風呂吹きルスツ大根<br>Simmered Rusutsu Daikon Radish                                | included tax 税込<br>1,200 JPY (1,320 JPY) |
| 5 | 北海道とうもろこしのつくね団子<br>Hokkaido Corn Tsukune Dumplings                         | included tax 税込<br>1,200 JPY (1,320 JPY) |
| 6 | 完熟トマトと二世古酒造京極純米酒の蜜煮<br>Ripe Tomato Simmered in Niseko Sake Syrup           | included tax 税込<br>1,000 JPY (1,100 JPY) |

# BOUNTY OF THE OCEAN

海の  
恵み

北海道を囲む3つの海である日本海、太平洋、オホーツク海では、  
四季折々に異なる極上の海産物が水揚げされます。

Hokkaido is surrounded by three seas,  
yielding premium seasonal seafood year-round

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|---|---|--|
| 1 | 北海道サーモンお造り<br>Hokkaido Salmon Sashimi   | included tax 税込<br>3,000 JPY ( 3,300 JPY ) |
| 2 | 四季折々のお造り 3種盛り合わせ<br>Seasonal Sashimi, Three Varieties   | included tax 税込<br>3,300 JPY ( 3,630 JPY ) |
| 3 | 四季折々のお造り 5種盛り合わせ<br>Seasonal Sashimi, Five Varieties  | included tax 税込<br>5,000 JPY ( 5,500 JPY ) |
| 4 | 海鮮三色丼 うにいくら蟹<br>Three-Color Seafood Bowl: Sea Urchin, Salmon Roe & Crab                             | included tax 税込<br>5,600 JPY ( 6,160 JPY ) |
| 5 | 北海道いくら丼<br>Hokkaido Salmon Roe Bowl   | included tax 税込<br>5,400 JPY ( 5,940 JPY ) |
| 6 | 風花北海天井 蟹、海老、白身魚、貝、野菜<br>Kazahana Hokkai Tendon:<br>Crab, Shrimp, White Fish, Shellfish & Vegetables | included tax 税込<br>4,300 JPY ( 4,730 JPY ) |
| 7 | 料理長特製 北海道産殻付きホタテのバター焼き<br>Chef's Special: Hokkaido Scallops Grilled in Butter                       | included tax 税込<br>2,000 JPY ( 2,200 JPY ) |
| 8 | 北海道たらば蟹足焼き<br>Grilled Hokkaido King Crab Legs   | Market Price                               |



## BOUNTY OF THE LAND

広大で豊かな自然とこだわりの飼料で育まれる白老牛、  
ストレスフリーな環境と徹底した健康管理のもと育てられ  
たルスツ高原豚、良質なトウモロコシなどを与えられて育  
ち、ジューシーで旨味の強い伊達鶏をお楽しみください。

Enjoy Shiraoi beef, stress-free Rusutsu pork, and  
juicy Date chicken, all raised with the finest care

# 大地の恵み

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|---|---|---|
| 1 | 白老町放し飼い卵の自家製出汁巻き 北海道産いくら乗せ<br>Homemade Dashimaki Egg with Cage-Free Shiraoi Eggs,<br>Topped with Salmon Roe | included tax 税込<br>2,600 JPY (2,860 JPY)  |
| 2 | 白老黒毛和牛食べ比べ サーロイン 50g ファイル 50g<br>Shiraoi Wagyu Beef Tasting: Sirloin 50g & Fillet 50g                       | included tax 税込<br>9,500 JPY (10,450 JPY) |
| 3 | 炙り白老黒毛和牛サーロイン 100g<br>Shiraoi Wagyu Beef Sirloin 100g   | included tax 税込<br>9,000 JPY (9,900 JPY)  |
| 4 | 炙り白老黒毛和牛フィレステーキ 100g<br>Seared Shiraoi Wagyu Fillet Steak 100g  | included tax 税込<br>9,900 JPY (10,890 JPY) |
| 5 | 白老黒毛和牛の肉寿司<br>Shiraoi Wagyu Beef Sushi  | included tax 税込<br>3,500 JPY (3,850 JPY)  |
| 6 | 伊達産鶏の自家製漬けザンギと北海道2年熟成味噌だれ<br>Homemade Marinated Date Chicken Zangi with 2-Year Aged Miso Sauce              | included tax 税込<br>2,000 JPY (2,200 JPY)  |
| 7 | ルスツ高原豚 北海道玉ねぎと針大根の冷しゃぶ風<br>Rusutsu Pork Cold Shabu-Shabu with Onion & Shredded Daikon                       | included tax 税込<br>2,500 JPY (2,750 JPY)  |
| 8 | ルスツ高原豚の豚天ぷら<br>Rusutsu Pork Tempura   | included tax 税込<br>2,500 JPY (2,750 JPY)  |

# Mt. YOTEI SPRING WATER

# 羊蹄山麓の水

羊蹄山麓の水は、山に降った雪や雨が数十年の歳月をかけて分厚い火山灰や溶岩層に浸透し、天然のフィルターで磨かれた極上の「超軟水」。口あたりが非常になめらかで、まろやかな味わいが特徴です。

Mt. Yotei spring water is ultra-soft, naturally filtered through volcanic layers over decades, with an exceptionally smooth taste.

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|---|---|--|
| 1 | 刺身豆乳湯葉 料理長こだわり煮込み出汁<br>Sashimi-Style Soy Milk Yuba with Chef's Special Dashi                    | included tax 税込<br>1,200 JPY (1,320 JPY) |
| 2 | 羊蹄山麓水のずわい蟹しゃぶ<br>Snow Crab Shabu-Shabu in Mt. Yotei Spring Water                                | included tax 税込<br>8,000 JPY (8,800 JPY) |
| 3 | 羊蹄山の水で炊いた北海道産ゆめぴりか、二年熟成味噌の赤だし<br>Hokkaido Yumeprika Rice in Mt. Yotei Water with Aged Miso Soup | included tax 税込<br>1,000 JPY (1,100 JPY) |
| 4 | 羊蹄山麓水の蟹雑炊<br>Crab Rice Porridge in Mt. Yotei Spring Water                                       | included tax 税込<br>2,900 JPY (3,190 JPY) |
| 5 | 羊蹄山麓水の雲丹雑炊<br>Sea Urchin Rice Porridge in Mt. Yotei Spring Water                                | included tax 税込<br>3,100 JPY (3,430 JPY) |
| 6 | 羊蹄山麓水の餡かけ豆腐<br>Ankake Tofu in Mt. Yotei Spring Water  | included tax 税込<br>1,000 JPY (1,100 JPY) |
| 7 | 水にこだわる親子出汁茶漬け<br>Oyako Dashi Chazuke with Select Spring Water                                   | included tax 税込<br>2,000 JPY (2,200 JPY) |
| 8 | 陶板ちり蒸し 北海道産日高昆布と羊蹄山麓水の出汁<br>Ceramic Plate Steamed Fish with Hokkaido Kelp & Mt. Yotei Dashi     | included tax 税込<br>3,000 JPY (3,300 JPY) |

# COURSE MENU

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風花ではアラカルトメニューの他に、料理長が素材を吟味し技術を集結したコースメニューや会席料理もご用意しております。

In addition to our à la carte selections, Kazahana also offers course menus and traditional Japanese kaiseki dinners, thoughtfully crafted by our Executive Chef using carefully selected seasonal ingredients and refined culinary techniques.

ルスツ高原豚しゃぶしゃぶコース  
Rusutsu Pork Shabu-Shabu Course included tax 税込 7,800 JPY ( 8,580 JPY )

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先付 Appetizer

料理長お勧め逸品

Chef's Recommended Seasonal Specialty

造里 Sashimi Selection

北海道産虹鱒 蛸 甘海老

Hokkaido Rainbow Trout, Octopus, and Sweet Shrimp

しゃぶしゃぶ Shabu-Shabu

ルスツ高原豚バラ肉 150g

白菜 九条葱 白葱 水菜 菊菜 人参 きのこ 豆腐

150g Rusutsu Pork Belly

Chinese Cabbage, Kujo Green Onion, White Leek, Mizuna,

Garland Chrysanthemum, Carrot, Assorted Mushrooms, and Tofu

食事 Rice or Noodles

北海道産ゆめぴりか白ご飯又はうどん

Hokkaido Yumepirika Steamed Rice or Udon Noodles

甘味 Dessert

季節の自家製最中

Seasonal House-made Monaka

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# 豚



白老黒毛和牛しゃぶしゃぶコース  
Shiraoi Wagyu Beef Shabu-Shabu Course included tax 税込 11,000 JPY ( 12,100 JPY )

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先付 Appetizer

料理長お勧め逸品

Chef's Recommended Seasonal Specialty

造里 Sashimi Selection

北海道産虹鱒 鮪 北寄貝 牡丹海老

Hokkaido Rainbow Trout, Tuna, Surf Clam, and Botan Shrimp

しゃぶしゃぶ Shabu-Shabu

白老黒毛和牛ロース 150g

白菜 九条葱 白葱 水菜 菊菜 人参 きのこ 豆腐

150g Shiraori Japanese Black Wagyu Beef Loin

Served with Chinese Cabbage, Kujo Green Onion, Japanese Leek, Mizuna Greens,

Garland Chrysanthemum, Carrot, Assorted Mushrooms, and Tofu

食事 Rice or Noodles

北海道産ゆめぴりか白ご飯又はうどん

Hokkaido Yumepirika Steamed Rice or Udon Noodles

甘味 Dessert

季節の自家製最中

Seasonal House-made Monaka

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# 牛

服部料理長

# 夙花会席 北海道の夏

Chef Hattori's Kazahana Kaiseki Hokkaido in Summer 12,000 JPY (13,200 JPY) included tax 税込

先付 Seasonal Appetizer

下川産フルーツマト 二世古酒造京極純米酒の蜜煮

Shimokawa Fruit Tomato Simmered in Kyogoku Junmai Sake from Niseko Shuzo Brewery

造里 Sashimi Selection

恵庭産虹鱒 鮪 苫小牧産黒北寄貝 牡丹海老

Rainbow Trout from Eniwa, Tuna, Black Surf Clam from Tomakomai, and Botan Shrimp

蒸物 Steamed Dish

十勝産とうもろこしの茶碗蒸し

Tokachi Sweet Corn Chawanmushi (Japanese Savory Egg Custard)

焼物 Grilled Dish

白老産黒毛和牛和風肉巻き、とうもろこしと道産つん辛味噌

北見産玉葱

Japanese-Style Beef Roll of Shiraoi Japanese Black Wagyu

Served with Sweet Corn and Hokkaido Spicy Miso, Kitami Onion

酢物 Vinegared Dish

エゾアワビの酢の物 若布 蛇腹胡瓜 茗荷甘酢

Vinegared Ezo Abalone, Served with Wakame Seaweed, Accordion-Cut Cucumber, and Sweet Vinegared Myoga Ginger

揚物 Tempura

十勝産とうもろこしと枝豆・玉葱・人参のかき揚げ 蘭越産ズッキーニ

ルスツ産長芋の天麩羅

Tokachi Sweet Corn, Edamame, Onion, and Carrot Kakiage Fritter

Zucchini from Rankoshi and Tempura of Rusutsu Nagaimo Yam

食事 Rice Course

北海道産「ゆめぴりか」の冷やし茶漬けいくら添え

香の物 自家製ルスツ大根の浅漬け

Chilled Ochazuke Made with Hokkaido

“Yumepirika” Rice, Topped with Salmon Roe

and Homemade Lightly Pickled Rusutsu Daikon Radish

甘味 Dessert

季節の自家製最中

Seasonal House-made Monaka

## 甘味

Dessert

1 季節の自家製最中

Seasonal homemade monaka

included tax 税込

500 JPY (550 JPY)

2 バニラアイスクリーム

Vanilla ice cream

included tax 税込

500 JPY (550 JPY)

3 季節のフルーツ盛り合わせ

Assorted Seasonal Fruits

included tax 税込

700 JPY (770 JPY)

4 シグネチャールスツプリンと北海道甜菜糖シロップ

Rusutsu Signature Pudding with Hokkaido Beet Sugar Syrup

included tax 税込

700 JPY (770 JPY)

West Mt. 山頂から見る羊蹄山と朝焼け