

LUNCH MENU



Western Lunch Set Menu

Green Salad Du Jour

Main Dish (Prix fixe)

Small Dessert

Bread and Butter

Coffee

¥3,480

Prix fixe (Please select one)

A: Seafood Doria

French-style rice gratin made with seasonal fish

B: Cheese Hamburg Steak

Our original Japanese-style hamburg steak topped with melted cheddar cheese
(Served with choice of demi-glace or Japanese-style sauce)

C: Pork Cutlet

Rich, buttery, western-style pork cutlet served with demi-glace or Japanese-style sauce

D: Mixed Seafood Fry MIX

Shrimp, Hokkaido scallops, and whitefish with tartar sauce

E: Wiener Schnitzel

Buttery SHIRETOKO chicken breast cutlet

F: Oriental-Style Spare Rib (+¥622)

Bone-in spare rib that is stewed, then roasted, served with Japanese-style sauce

G: French-Style Bone-In Genghis Kahn Lamb (+¥1,243)

Western-style lamb fillet

H: Hokkaido Bavette Steak (+¥1,243)

Flank steak made with 100% Hokkaido beef

Japanese Lunch Set Menu

Assorted Sides

Main Dish

Pickled Vegetables

Miso Soup, Rice

¥3,108

Main Dish (Please select one)

A: Fried Chicken

B: Japanese Pork Cutlet

C: Grilled Hokke Mackerel

D: Oyakodon

E: Beef Bowl (+¥1,243)

F: Salmon and Roe Bowl (+¥1,243)

G: Tempura (+¥1,243)

H: Eel Bowl (+¥4,972)



A'LA CARTE



Pasta

Chicken Gorgonzola	¥1,740
House-made Bolognese	¥1,953
Tomato Seafood Provence	¥2,237

Light Meal Menu

Miso Ramen	¥1,335
Shoyu Ramen	¥1,335
Red Chili Ramen	¥1,417
Tanuki (Tempura Crumb) Soba/Udon (Hot/Cold)	¥955
Kitsune (Fried Tofu) Soba/Udon (Hot/Cold)	¥955
Prawn Tempura Soba/Udon (Hot/Cold)	¥1,623



SALAD

Melange Salad	¥1,492
Caesar Salad	¥1,989
Niçoise Salad	¥2,362

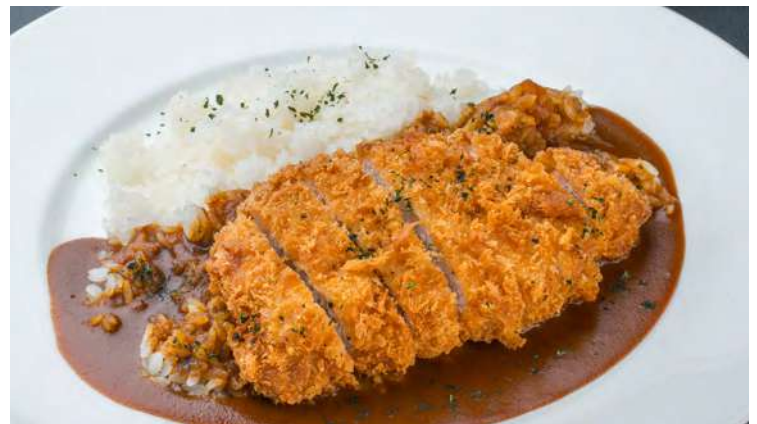


SOUP

Seasonal Potage	¥870
Consomme	¥1,243

CURRY

European Vegetable Curry	¥2,237
European Beef Curry	¥2,486
European Pork Cutlet Curry	¥2,735



DESSERTS

IVY Berry Berry Waffle	¥1,386
IVY Basque Cheesecake	¥822
Our Pastry Chef's Dessert Du Jour	¥1,243

BEVERAGE

TODAY'S WINE BY THE GLASS

SPARKLING WINE ¥1,320
Charles Ninot Blanc de Blancs Brut (Bottle ¥6,600)

CHAMPAGNE

Andre Clouet Silver Brut Nature NV ¥2,685
(Bottle ¥13,424)

WHITE WINE

III B&Aurumon Chardonnay/Paul Mas ¥1,320
(Limoux,France) (Bottle ¥6,600)

Sauvignon Blanc/Tinpot Hut Wines ¥1,320
(New Zealand) (Bottle ¥6,600)

KERNER/Chitose Winery ¥1,924
(Hokkaido) (Bottle ¥9,621)

RED WINE

Père et Fils, Cabernet-Syrah/Laurent MIQUEL ¥1,320
(Languedoc,France) (Bottle ¥6,600)

Ribke Shiraz/Teusner ¥1,650
(Australia) (Bottle ¥8,249)

Pinot Noir/Fujimoto Vineyard ¥2,393
(Hokkaido) (Bottle ¥11,965)

Château Tournefeuille Merlot/ ¥2,393
Vignobles de Tournefeuille (Bottle ¥11,965)
(Lalande de Pomerol,France)

ORIGINAL COCKTAIL

Niseko Royal ¥1,778
Sparkling wine with strawberry and grenadine syrup Non-alcoholic ¥1,243

Ohoro Gin and Tonic (Normal or Lavender) ¥1,616
Made entirely with locally sourced ingredients and gin distilled in Niseko

LOCAL CRAFT BEER

Nisecoise ¥1,392

BEER

Sapporo Classic (draft) ¥945

Sapporo Classic (500ml bottle) ¥1,156

Asahi Super Dry (334ml bottle) ¥830

Sapporo Yebisu (334ml bottle) ¥890

Heineken (330ml bottle) ¥1,230

Budweiser (330ml bottle) ¥1,230

WHISKY *With Soda +¥124

Nikka Whisky ¥870

SAKE BY THE GLASS

Kikumasamune Nadanokarakuchi (HOT SAKE) ¥994

Niseko Junmai Ginjosyu (Kutchan) ¥994

Takaragawa Namagenshu (Otaru) ¥2,486

SHOCHU *With Soda +¥124

Honkaku Shochu "YOTEI "(Rice) ¥870

Kutchan no Shochu (Potato) ¥870

FRUIT WINE *With Soda +¥124

Kokushi Musou Ume-shu (Plum) ¥870

NON ALCOHOLIC DRINK

Vintense Blanc (NON-ALCOHOLIC SPARKLING WINE) ¥1,243

Alain Milliat Chardonnay (330ml bottle) ¥2,360

Alain Milliat Merlot (330ml bottle) ¥2,360

Alain Milliat Apricot (330ml bottle) ¥2,360

Alcohol Free Beer "Asahi Dry Zero" (334ml bottle) ¥746

Yoichi Apple Juice ¥746

Ginger Ale ¥746

Coca-Cola / Coca-Cola Zero Sugar ¥746

Craft Cola Ginder & Cinnamon ¥994

Craft Cola Rosehip & Citrus ¥994

Mandarin Juice ¥746

Oolong Tea ¥746

Coffee ¥746

St-Peregrino (sparkling mineral water 750ml bottle) ¥1,119

Sparkling Grape Juice (750ml bottle) ¥4,351