

TABLE SNACKS



Hokkaido Raw Bar
daily selection of fresh local seafood, yuzu

Steamed Edamame
hokkaido sea salt, lemon

Hokkaido Sea Urchin Rosti
kutchan potato cake,
takashi dairy sour cream, chives

100% Sourdough Focaccia
whipped cod roe dip, extra virgin olive oil

Ama Ebi Tempura
dipping sauce, grilled yuzu mayonnaise



Hokkaido Oysters
freshly shucked oysters, classic mignonette,
ponzu vinaigrette, lemon

STARTERS

POPI'S Sweetcorn Chowder
suttsu farm corn, takahashi dairy crème fraîche, green onion

Yellowfin Tuna Tartare
akami, otoro, chutoro, purple shiso, dashi jelly, japanese rice cracker
add: sea urchin | 15.

Foie Gras Terrine
pickled japanese apricot, endive, sake jelly, brioche toast

Hokkaido Snow Crab Salad
steamed white crab meat, radish, crispy yam, sudachi vinaigrette

Hand-Stretched 'Niseko Fromage' Burrata
japanese fruit tomato, baby basil, extra virgin olive oil

SALADS

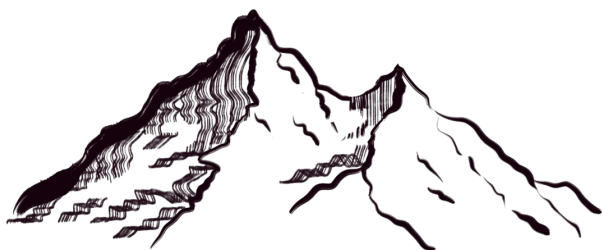
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The Ceasar
slow-cooked local chicken, don bocarte anchovy, baby gem,
smoked bacon, organic egg, aged parmesan

Niseko Chophouse
shredded iceberg lettuce, japanese fruit tomato,
crispy seaweed, baby radish, goma vinaigrette

Teriyaki Soba Noodle
100% buckwheat soba noodles, teriyaki, braised kombu, tender-stem broccolini, local tofu

The Mount Yōtei
poached botan ebi, avocado, mizuna, toasted white sesame, shiso dressing



DESSERTS

Japanese Fruit Plate
selection of seasonal japanese fruit, takahashi dairy chantilly cream

Dark Chocolate Pavé
niseko coffee roasters ganache, aged shoyu, caramel, milk ice cream

Crème Caramel
japanese riesling jelly, sake poached raisins,
okinawa brown sugar caramel

Cheese Selection
niseko fromagerie seasonal cheese,
pickled apricot chutney, bread and crackers

MAINS

POPI'S Signature Fondue
niseko fromagerie gouda, makkari pork charcuterie,
organic eggs, roasted baby potatoes, garlic
serves 2-4 guests

Caramelised Onion & Truffle Tart
truffled crème fraîche, baby mixed leaf salad, house vinaigrette

Pan-Seared Kinmedai
wilted baby greens, surf clams, sake and shiitake broth

Hokkaido Sea Urchin Spaghettini
house-made pasta, flat parsley, lemon panko breadcrumbs

Makkari Pork Schnitzel
yuzu brown butter, sweet cabbage coleslaw, grain mustard

Roast Hinodo Hills Chicken
béarnaise, roasting juices



THE BINCHOTTAN GRILL

All our steaks are hand selected from our friends at Shirai Black Wagyu.
They are priced per 100g and cooked over Japanese charcoal.

Shirai Black Wagyu Beef Sirloin

Shirai Black Wagyu Tenderloin

Shirai Black Wagyu Rib-Eye

Specialty Sauces: Green Peppercorn, Béarnaise or Chimichurri

SIDES

Mixed Leaf Salad

Paris Mashed Potatoes

Triple-Cooked Chips

Steamed Tender-Stem Broccolini