

STARTER



FRESH HOKKAIDO OYSTER

With lemon and sea weed

Half ¥2,800
Dozen ¥5,000

SUSHI FOIE GRAS (6pieces)

Sauteed foie gras sushi with sweet soy sauce

¥5,000



THE BARN COMBINATION

APPETIZER + MAIN ¥5,000

APPETIZER <¥1,800>

QUINOA SALAD

Quinoa salad with fresh tomato, avocado, red onion, spinach, corn, potato, and sproutmint topped with Lemon Vinaigrette"

SPINACH AND BACON SALAD WITH BLUE CHEESE GARNISH

Spinach, grilled bacon, watercress, corn, mushroom, red onion, walnut, grana padano cheese, gorgonzola cheese mixed with anchovies vinaigrette"

HOKKAIDO SCALLOP CARPACCIO WITH YUZU ZEST GARNISH

Thick-cut hokkaido scallop with yuzu lemon vinaigrette

WHITE WINE STEAMED HOKKAIDO MUSSELS

Hokkaido fresh mussels steamed in white wine butter sauce

MEAT GRATIN A LA MILANESE

Ground beef, lasagna, potato, carrot, celery, onion, grana padano cheese based on bechamel sauce

STEAMED VEGETABLES WITH TRUFFLE SALT

chef's choice

SOUP <¥900>

AWAJI ONION GRATIN SOUP

Carefully selected sweet onion and Swiss Gruyere cheese oven baked at 200 degrees

TODAY'S VEGETARIAN SOUP

chef's choice

KIDS MENU

BARN ORIGINAL PLATE

Fried Chicken, Fried Potato, Mini Hamburg Steak, Sausage, Salad, Pancake, Today's Dessert

¥2,000



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MAIN <¥3,800>

HOKKAIDO SEAFOOD COCOTTE

Hokkaido codfish with scallops and shrimps bouillabaisse -saffron mayonnaise for preference

GRILLED LAMB

Grilled lamb with ratatouille -salsa verde sauce for preference

GRILLED RIB-EYE STEAK (300g~)

Grain mustard and lemon with salsa verde sauce

+¥1,500~

GRILLED T-BONE BEEF STEAK (400g~)

Grain mustard, lemon, and crystal salt

+¥2,000~

GRILLED WAGYU FILLET (150g~)

Balsamic sauce, truffle salt and Lemon

+¥2,500~

DESSERT

TIRAMISU

Homemade tiramisu

¥900

MACHEDONIA

Grapefruit, strawberry, kiwifruit, pineapple with Elder Flower Granite

¥900

CATALANA

With caramel sauce

¥900

ICE CREAM OR SORBET

Choice of vanilla, chocolate, fromage buran

¥700