

STARTER



FRESH OYSTER

Fresh OYSTER called KAKIEMON from HOKKAIDO.

2piece~ ¥800

SUSHI FOIE GRAS

Glazed with sweet soy sauce.

¥800

SUSHI ABURI BEEF

Hokkaido beef finished with blow torch.

¥800



THE BARN COMBINATION ¥4,000
APPETIZER <1dish> + MAIN <1dish>

APPETIZER < ¥1,500 >

THE BARN SALAD

Our chef's original recipe: A good selection of Hokkaido vegetable, egg and tuna.

ROASTED BEEF WITH PECORINO ROMANO AND TRUFFLE OIL

Roast beef with pecorino romano and truffle oil.

SCALLOPS CARPACCIO

Scallops carpaccio and soy ginger vinegret on the side.

CARAMELISED ONION GRATIN SOUP

Sweet sauteed onion soup with grilled cheese on top.

CLAM CHOWDER

Our chef's original recipe: a lot of fresh clam.

MUSSELS STEAMED IN NISEKO SAKE WITH POTATO

Steamd mussels with NISEKO SAKE and double cooked potato from HOKKAIDO.

KIDS MENU

BARN ORIGINAL PLATE

Fried Chicken, Hamburg steak, potatoes, pancake, juice and Ice cream

¥2,000

MAIN < ¥2,900 >

TODAY'S SAUTEED FISH (180g)

Sauteed fish with whitewine and brown butter sauce.

SAUTEED SPICY CHICKEN DIAVOLA STYLE (350g)

Sauteed with red pepper and picante oils. Squeeze the lemon to youe liking.

SLOW COOKED LAMB WITH CACCIATORE SAUSE (160g)

Served on a mashed potato with a white wine and herb sauce.

RIB ROAST FROM TOKACHI (200g)

TOKACHI beef grilled to your liking.

+¥1,500

WAGYU BEEF TENDERLOIN (150g)

Wagyu tenderloin grilled to your liking: with soy sause and WASABI.

+¥4,000

DESSERT

TIRAMISU

¥600

BASQUE CHEESE CAKE

¥700

ICE CREAM OR SORBET

¥500

ASSORTED CHEESE

¥1,600



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