

STARTER

FRESH "KAKIEMON" OYSTER

Rich in taste creamy and plump.

1piece ¥500 Half Dozen ¥2,900
Dozen ¥5,800



ODEN

Traditional Japanese winter dish: Slow cooked in bonito dashi soup :soft boiled egg, white radish

1plate ¥900

SUSHI FOIE GRAS

Glazed with sweet soy sauce.

1piece ¥1,000 Half Dozen ¥5,800
Dozen ¥11,000

SUSHI ABURI BEEF

Hokkaido beef finished with blow torch.

1piece ¥1,000 Half Dozen ¥5,800
Dozen ¥11,000



THE BARN COMBINATION



STARTER <1dish> + APPETIZER <1dish> + MAIN <1dish> + Bread — ¥6,000

APPETIZER < ¥1,600 >

THE BARN SALAD

Our chef's original recipe: good selection of Hokkaido vegetables with onion sauce.

TODAY'S FISH CARPACCIO

With original sauce of radish and caviar. "Sparkling SAKE" goes well with fish.



SPICY WAGYU STEW

Wagyu simmered in miso and tomato.



CRAB CHOWDER

Hokkaido crab chowder.

+¥500

MAIN < ¥3,500 >

SAUTÉED COD WITH BROWNED BUTTER SAUCE

Codfish on the SHISO with Original sauce of Japanese ginger and caper.

ROASTED CHICKEN INVOLTINI

Rolled chicken thigh with barley risotto stuffing.

RIB STEAK (180g)

+¥2,000

With green leaf, potato, garlic and mustard.



"HOKKAIDO" TENDERLOIN STEAK (150g)

+¥4,500

With green leaf, potato, garlic, soy sauce and wasabi.

SIDE DISH

¥600

SAUTÉED SPINACH

BROCCOLI

MASHED POTATOES

FRENCH FRIES

OTHER

VEGE COMBINATION < ¥4,500 >

VEGE SUSHI+ SALAD +VEGE BERG + BREAD

KIDS MENU < ¥1,500 >

PENNE POMODORO + ICE CREAM

SHARE MAIN < Only5 >

SEAFOOD PLATTER

< ¥12,000 >

Hokkaido seafood:tuna,salmon,oyster, sea urchin,crab,shrimp,scallops.



T-BONE STEAK (700g)

< ¥14,000 >

With green leaf, potato,garlic and mustard.

DESSERT

¥900



BASQUE CHEESE CAKE

MATCHA TIRAMISU

TODAY'S ICE CREAM

APPLE CRUMBLE

¥1,100
< Only5 >



THE BARN PARFAIT

¥1,800
< Only5 >



"YOICHI" CHOCOLATE

¥1,400

ASSORTED CHEESE

¥1,600



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