

## • TOYA Breakfast •

- Brioche made from Hokkaido wheat with whipped butter.

- Broiled silver cod
- Seasonal boiled vegetables with a Hokkaido miso dip.

- Red king crab, peppered wasabi kelp.
- Wasabi-marinated Japanese yam.
- Toya Wagyu beef with garlic and sesame.
- Japanese pickled plum marinated in natural honey.

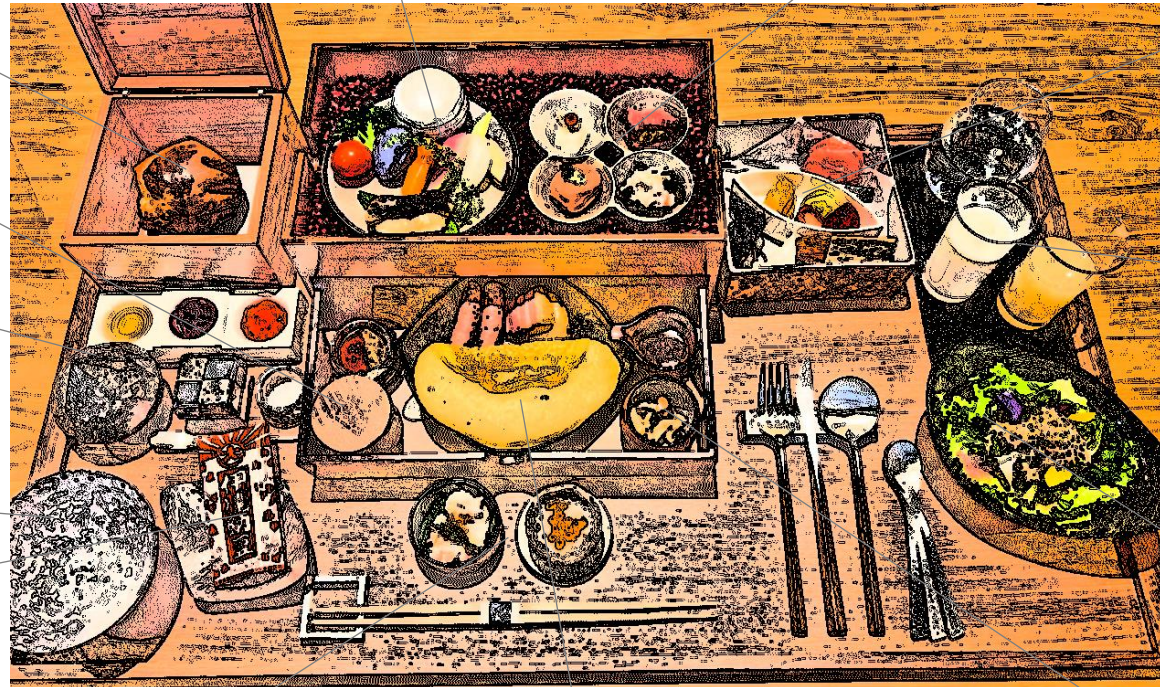
- Hokkaido Toyomizuki soy milk and local carrot purée.

- Yogurt from Hokkaido, served with jam or honey.

- Takarada Rice from Toya, steamed in natural Hokkaido water

- BOUROU original Date natto, using Toya sea salt and crafted from Date black soybeans.

Herring and rapeseed blossom fermented rice sushi  
Whitebait and walnut  
Salted fermented salmon and Masu salmon roe.  
Miso soup with seaweed and myoga ginger.



- Fresh fruit and dried fruit.
- Hokkaido Camembert cheese.
- Macarons.

- Hokkaido Milk
- Hokkaido apple juice, featuring the rare Asahi apple from Niki Town.

- Leaf lettuce and herb salad with an aronia berry dressing.

## • BOUROU SPECIALTY •

- Light, melting cheese-stuffed omelet with truffle-flavored sauce.
- Made with premium eggs from a specialized egg shop in Tochigi.

- Chef's coarse-ground BOUROU sausage made with Hokkaido pork and parsley, served with French mustard and ketchup.

- Shimeji mushroom confit