

# POPI'S

N I S E K O



M E N U S U B J E C T T O C H A N G E W I T H O U T N O T I C E  
All prices include government tax and are subject to a 15% service charge

メニューは予告なく変更される場合があります。  
料金には消費税が含まれ、15%のサービス料が加算されます。

## TABLE SNACKS



### Hokkaido Raw Seafood

*A selection of the freshest local seafood  
Dressed with extra virgin olive oil, shoyu, yuzu*

2,500.

*(price is per person,  
minimum 2 people)*

Steamed Edamame | 900.  
*hokkaido sea salt, lemon*

Sea Urchin Rosti | 3,600.  
*hokkaido sea urchin,  
takashi dairy sour cream, chive*

Buttermilk Fried Chicken | 2,000.  
*togarashi, sansho pepper  
burnt yuzu mayonnaise*

Freshly Baked Baguette | 1,100.  
*whipped mentaiko*

Hokkaido Oysters  
*freshly shucked oysters,  
mandala club niseko style or natural*

½ dozen 7,200 | full dozen 14,000

## S T A R T E R S

Tokachi Sweetcorn Chowder | 2,200.  
*grilled corn, crème fraiche, green onion*

Bluefin Tuna Crudo | 3,500.  
*akami, chutoro, ichiban dashi, avocado, oba leaf*

Foie Gras Parfait | 3,200.  
*pickled grape, endive, sake jelly, shokupan toast*

Hokkaido Queen Crab Salad | 3,000.  
*steamed queen crab meat, radish, mizuna, sudachi vinaigrette*

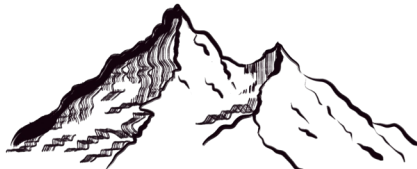
## S A L A D S

small | large

The Ceasar | 2,400. | 3,200.  
*slow-cooked chicken breast, anchovy, baby gem,  
smoked bacon, organic egg, aged parmesan*

Niseko Chophouse | 2,000. | 2,800.  
*shredded romaine lettuce, japanese fruit tomato, crispy seaweed,  
baby radish, goma vinaigrette*

Teriyaki Soba Noodle | 2,200. | 3,000.  
*100% buckwheat soba noodle, teriyaki, avocado,  
tender stem broccolini, local tofu*



## M A I N S

POPI'S Signature Fondue | 4,200.  
*Kobayashi ranch cheese, Japanese country ham,  
pickled and fresh vegetables, roast baby potato, confit  
garlic*  
Price is per person minimum 2 pax

Mandala's Rigatoni Alla Vodka | 3,800.  
*tomato and vodka sauce, cream, basil, freshly shaved aged parmesan*

Pan-Seared Hokkaido Cod | 4,500.  
*wilted baby greens, asari clams, sake and shitake broth*

Hokkaido Sea Urchin Spaghettini | 5,200.  
*fresh pasta, saku kasu butter, italian parsley*

Makkari Pork Schnitzel | 4,800.  
*nozawana brown butter, sweet cabbage coleslaw, lemon*

Aomori Prefecture Whole Roast Chicken  
*yuzu béarnaise, roasting juices*  
½ 4,500. | whole 8,000.

## T H E B I N C H O T A N G R I L L

*All our steaks are hand selected from our friends at Shirai Black Wagyu Farms,  
cooked over Japanese Binchotan charcoal by our chefs and served with your choice  
of peppercorn sauce or yuzu bearnaise*

200gr Shirai Black Wagyu Beef Sirloin | 9,000

200gr Shirai Black Wagyu Tenderloin | 11,500.

## S I D E S | 1,600.

Mixed Leaf Salad  
*sudachi vinaigrette*

Mashed Potatoes  
*robuchon style*

Triple-Cooked Chips  
*hokkaido sea salt*

Steamed local greens  
*hokkaido butter*

## D E S S E R T S

Japanese Fruit Plate | 1,400.  
*selection of seasonal japanese fruit, takahashi dairy sour cream*

68% Hot Chocolate Brownie | 1,600.  
*bamboo roasted coffee, shoyu caramel, milk ice cream*

Shin Sapporo Milk Pudding | 1,400.  
*sake poached raisins, muscat grapes*

