

HAND  DRIP COFFEE  
**星乃珈琲店**  
HOSHINO COFFEE



# HOKKAIDO

## Fair

Drawing inspiration from this famous island, renowned for their powdered snow. Hokkaido is also famous for their annual harvest of natural ingredients! With a geographical position so uniquely placed, where land is vast and animals are allowed to graze freely. Milk and confectionery are surely richer and denser in both flavour and taste. Flanked by the Sea of Okhotsk, their ocean catch draw an abundance of highly priced sea flavours. Their distinctive seasons also allow for a bigger variety of fruits and vegetables that taste sweeter and juicier. Hokkaido offers an endless appeal that has enthralled and intrigued many. Now, Hoshino is happy to share with you, our Hokkaido inspired dishes.

**Chicken Karaage Sandwich  
'Hokkaido' Style**  
北海道チキン(ザンギ)サンドイッチ  
S\$9.80



**Chicken Karaage  
'Hokkaido' Style (10 Pcs)**  
和風チキン唐揚げ 北海道ザンギスタイル  
S\$9.80



**'Hokkaido' Corn Potage**  
北海道コーンポタージュ  
S\$6.50



**'Hokkaido' Soup Curry  
(Chicken With Bones)**  
北海道スープカレー (チキン)  
S\$17.80



# HOKKAIDO Fair

**Iced 'Hokkaido' Cheese Tea**  
アイス北海道チーズティー  
S\$6.80



**'Hokkaido' Cheese Tea**  
北海道チーズティー  
S\$6.50



**Iced Matcha  
Latte With  
'Hokkaido'  
Adzuki Matcha  
Ice Cream**  
アイス抹茶ラテフロート  
(北海道小倉抹茶アイス)  
S\$8.80



**'Hokkaido' "Fuwa-Toro"  
Burnt Cheesecake**  
北海道ふわとろ焼きチーズケーキ  
S\$7.80



**Freshest Ingredients  
from Hokkaido..**

**Hokkaido Akkeshi Oysters**

Hokkaido Oysters are known for their freshness and deliciousness within Japan, and in particular, Akkeshi Oysters are considered the best amongst them. Blessed with well-preserved nature, Akkeshi Oysters are found in the crystal clear waters in Hokkaido.



**Hokkaido Asari Clams**

Hokkaido Clams are generally larger compare to the calms in other areas of Japan, which gives them a tender and satisfying texture. That's also why they are often referred to as 'Yokozuna Clams' (Sumo Champion Clams).



**Hokkaido Ikura**

Hokkaido Ikura is from Salmon that resides in the Sea of Okhotsk. The Ikura from this region has a richer and more distinct flavour compared to those in other areas.



**Omu Souffle 'Hokkaido' Seafood  
Rissoto With Lobster Bisque Soup**  
スフレオムレツ 北海道シーフードリゾット  
S\$19.80



**'Hokkaido' Oyster Spaghetti**  
北海道厚岸産カキの和風スパゲッティ  
S\$18.80



**'Hokkaido' Oyster & White  
Cheese Cream Omu Rice**  
北海道厚岸産カキとホワイトチーズクリームオムライス  
S\$18.80



**'Hokkaido' Asari  
Clams Pescatora**  
北海道産あさりのベスカトーレ  
S\$18.80



**French Toast 'Hokkaido' Style  
(With Hokkaido Milk Ice Cream)**  
北海道フレンチトースト  
S\$11.80



**'Hokkaido'  
Snow Pancake**  
北海道スノーパンケーキ  
S\$14.50 (Single)  
S\$17.80 (Double)



**'Hokkaido' Maritozzo  
(Mashed Sweet  
Red Bean Paste)**  
北海道マリトッツォ  
(北海道粒あん入り)  
S\$3.90 (1 Piece)  
S\$11.20 (3 Pieces)  
S\$22.40 (6 Pieces)



**'Hokkaido' Snow  
Mille Crepe**  
北海道スノーミルクレープ  
S\$7.70



**Vanilla Souffle  
'Hokkaido' Style  
(Hokkaido Cheese  
Whip Cream)**  
バニラのスフレ 北海道チーズクリーム  
S\$10.80



**'Hokkaido' Ikura & Mentaiko  
Salmon Carbonara**  
北海道いくら&明太子・サーモンカルボナーラ  
S\$19.80

Prices are subject to service charge & GST.