

Course Menu available on
advance reservation (by 8:00 PM the day prior)

Cuisine Course

¥6,600

THE BALL's signature dinner course featuring plenty of ingredients from Hokkaido

Amuse-bouche, appetizer, soup, fish dish, meat dish, dessert

Anniversary Course

¥7,700

A sparkling wine toast and dessert plate are included. This dinner course is perfect for celebrating birthdays and anniversaries.

A sparkling wine toast

Amuse-bouche, appetizer, soup, pasta, fish dish, meat dish, and dessert

Selection Course

¥8,800

A dinner course featuring exquisite dishes crafted from seasonal Hokkaido ingredients, offering the same culinary delights as our marriage course.

Amuse-bouche, fish appetizer, meat appetizer, fish main course, meat main course, dessert

Mariage Course

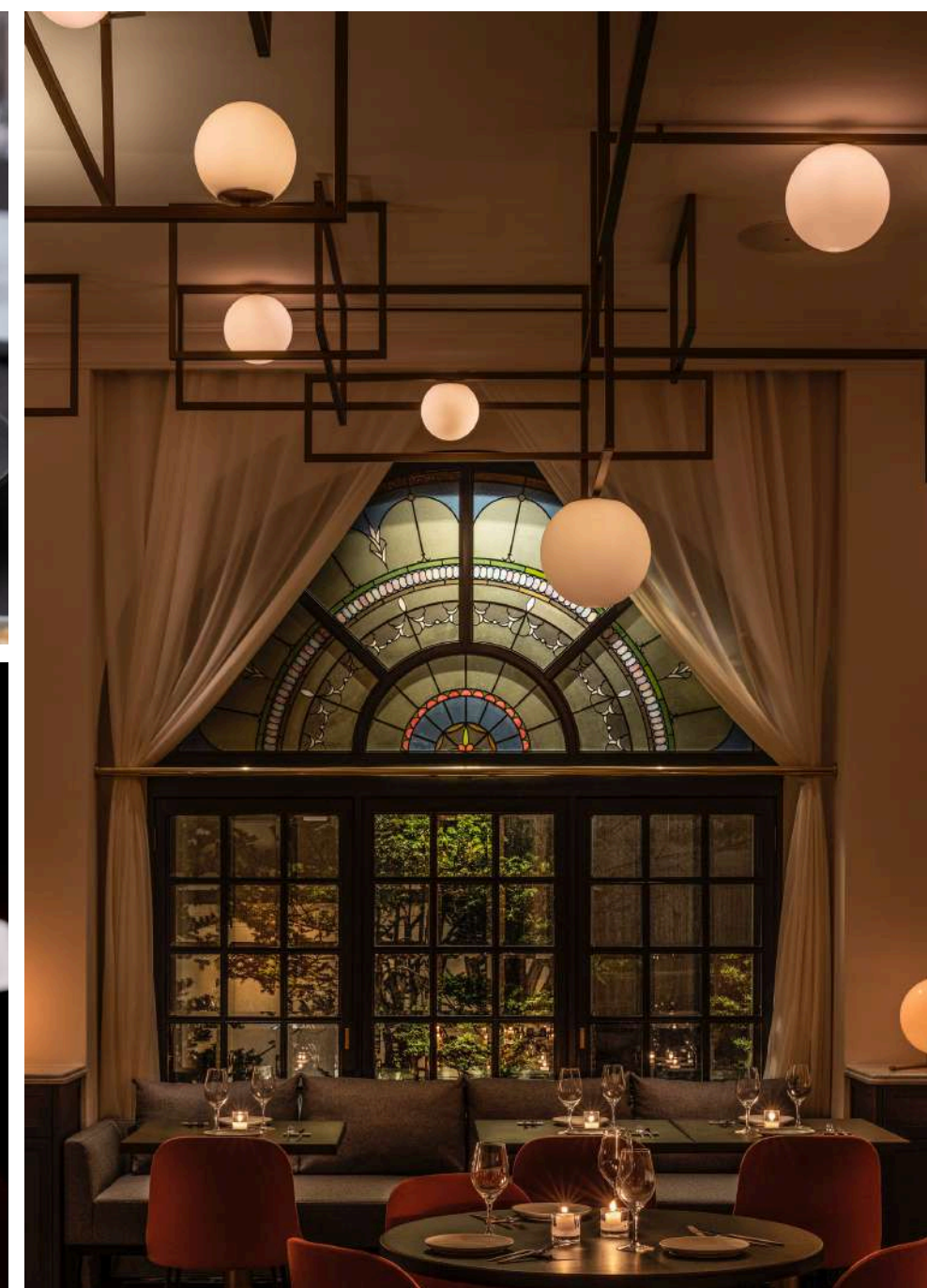
¥13,200

"The Taste of Hokkaido UNWIND Otaru Wine & Cuisine" is a regular event held at the hotel, featuring a luxurious dinner course where guests can enjoy a selection of four carefully chosen wines by our staff paired with exquisite dishes crafted by our chef.

Amuse-bouche, fish appetizer, meat appetizer, fish main course, meat main course, dessert

Enjoy modern French cuisine prepared with the finest ingredients from Hokkaido, crafted with expert techniques. Our extensive wine list offers perfect pairings to complement your meal.

Experience the fusion of classic and contemporary in our venue, featuring original stained glass from over 90 years ago and a 3.7-meter high ceiling. The enchanting lighting design enhances the ambiance, creating a memorable dining experience. Relax and savor this unique blend of tradition and modernity.



*Tax included