

A Guide by the General Manager: Exploring the City and Its Cuisine in the City of Trees

Revised on November 11, 2011

 SENDAI KOKUSAI HOTEL

**\*\*A Guide by the General Manager: Exploring the City and Its Cuisine in the City of Trees\*\***

Revised on November 11, 2011

**\*\*Regarding the Production of the Revised Edition in November 2011\*\***

A year and a half had passed since the publication of "Eating and Strolling in the City of Trees, Revised in November 2009," and we were in the midst of planning the third edition with fresh enthusiasm when, on March 11, 2011, the Great East Japan Earthquake struck.

This unprecedented catastrophe, the massive earthquake and devastating tsunami, left us in sheer disbelief, facing unimaginable destruction. The hotel was also affected, suffering extensive damage to its buildings and facilities, forcing us to suspend operations.

The artisans who had gathered to create an environment for indulging in leisure were left without a place to showcase their skills after this point. Our functions were disrupted, and aside from the lifelines, procuring ingredients became a challenge. We couldn't help but question the purpose of everything we had worked so tirelessly to build. Was this guidebook, or even the hotel industry that had been my livelihood, still relevant? In the midst of this turmoil, the journey toward recovery began.

On the day of the earthquake, we opened our doors as an evacuation center, providing shelter for over 600 people. On March 19, we managed to bake bread using the little flour we had, selling it on the streets. By March 29, we had set up a temporary restaurant, offering full-fledged French, Chinese, and Japanese cuisine using gas canisters and cassette stoves, and even bringing the sound of a piano to the City of Trees through a special restaurant. On April 11, we launched "Otodoke Delica," a delivery service for delicious chef-made dishes to people's homes, even if it meant delivering on foot or by bicycle. And so on...

We were determined to keep spreading positivity and hope! We tirelessly pushed forward, and on June 5, we finally reopened our entire facility, a moment filled

with profound emotions.

Afterward, Sendai gradually began to recover, thanks to the support of people from all over the country, with the opening of the Shinkansen line at the end of April, the Rokkonsai festival in June, and the Tanabata festival in August. Recent times have seen a robust resurgence of energy in Kokubuncho.

In October, seven months after the earthquake, I finally decided to write the third edition. No, I realized I must document the earthquake as well. My perspective had changed! I'm grateful just to be alive! With these feelings, after spending five years as a lone assignee in the City of Trees, I was driven by a newfound determination to put down everything that crossed my mind. I picked up my pen as if possessed.

This time, in addition to updating the guide for dining, I will also introduce my own style of city walking. The City of Trees is a magnificent place when explored on foot. It's a city of business districts and entertainment areas, the most bustling in the Tohoku region. A step away, you'll find mountains, valleys, rivers, the songs of bush warblers, and raptors soaring through the skies. This landscape is enriched by temples, shrines, parks, zoos, amusement parks, museums, and more.

Let's step out into the city to enhance the enjoyment of delicious food. Join me for a while as we explore "Eating and Strolling in the City of Trees."

I apologize for the length of the text; it's a substantial piece of content.

**\*\*Regarding the Creation of the Revised Edition\*\***

November 11, 2011

Ikuo Noguchi, General Manager, Sendai Kokusai Hotel

Time has passed swiftly, and it has been over a year and a half since we released this guidebook. I initially started this endeavor as a hotel's general manager, and I was somewhat apprehensive about providing such guidance. However, we received support and encouragement from many of our customers, which put my mind at ease. Furthermore, it led to new encounters, and I am continually surprised by the

magnitude of the response.

During this time, there have been changes in the featured establishments, including changes in their business types, relocations, alterations in operating hours and services, and even some closures. As a guidebook that we keep in guest rooms, I felt a responsibility to deliver the most up-to-date information, especially considering the feedback we received from our customers.

Therefore, based on the latest information available as of autumn 2009 and taking into account the points you, our customers, have raised, I have added, corrected, and revised this edition. While it falls within the scope of my personal experiences, I have added establishments that were frequently requested, including izakayas and places open on Sundays or late at night.

Over the past year and a half, there has been a heartening development in the mindset of our staff. Inspired by my guidebook, the front desk staff, perhaps in an attempt to compete with the general manager, started creating guide maps from their own perspectives. These maps range from their recommended restaurants to tourist maps for families with children, and even to more niche maps. While they are not yet organized and available in guest rooms, if you are interested, please feel free to inquire at the front desk or with our concierge.

Furthermore, perhaps due to the Sendai merchant spirit, many of the featured establishments go on extended breaks during New Year, Golden Week, Obon, and similar periods. Additionally, on weekends spanning two consecutive days, some establishments may shift their days off, rendering the guidebook's information less reliable. Please exercise caution, especially when considering the use of establishments on the final day of long holidays. If you plan to stay with us during such periods, please do not hesitate to contact our concierge.

In this manner, while we maintain a somewhat old-fashioned physical setup, we have gradually become a hotel where the sprouts of hospitality are beginning to show. With the aim of becoming a hotel filled with genuine warmth, all our employees are dedicated to making this happen.

We sincerely hope that you will continue to favor Sendai Kokusai Hotel in the

future.

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**\*\*Greetings\*\***

November 11, 2011

Ikuo Noguchi, General Manager, Sendai Kokusai Hotel

We sincerely thank you for choosing to stay at Sendai Kokusai Hotel.

What are your impressions of the City of Trees, Sendai? In my opinion, Sendai's charm lies in its compactness that doesn't impose the stress of a big city, even as it continues to urbanize. Department stores, concert halls, and baseball stadiums are within walking distance, the sea and mountains are close by, and golf, skiing, and hot springs are all within a 40-minute radius. You can go out to the bustling Kokubuncho after, savor sushi with a glass of champagne in hand, substitute dessert with a fine Burgundy, and leisurely walk back to the hotel, all while enjoying a mild sense of intoxication. Such luxurious ways to spend your time, which would be unimaginable in Tokyo, can be experienced here at a comfortable level. I have grown to love the City of Trees for this reason.

Lately, we have been receiving more inquiries from customers asking, "Are there any good local restaurants?" For someone like me who dearly loves delicious food and fine drinks, the question of which restaurants at Sendai Kokusai Hotel should be introduced to our guests is a significant challenge. We must ensure our guests' satisfaction, and we must not introduce them to unfamiliar places that could lead to discomfort. After much contemplation, I decided to introduce you to restaurants I frequent regularly. These are places where I can communicate with the owners, including discussions about future plans.

As a result of my personal judgment and bias, the focus has shifted toward unique establishments and places where you can interact with the proprietors, mainly those with counter seating. To better cater to our guests, I have decided to expand the range of choices, and at the end of this guidebook, I will introduce some restaurants that, while within the scope of my experience, may not be part of my

regular rotation but are believed to offer a high level of quality.

The budget information provided is based on my actual expenditure. In the case of restaurants, I've assumed an omakase-style meal with an estimated sake consumption of around 3 cups per person. The budget range allows for differences in alcohol choices, such as beer and sake versus wine, for example. Please understand that for restaurants not in my regular rotation, where I have fewer experiences, there may be some budgetary discrepancies.

With that said, we hope you enjoy an enjoyable evening in the City of Trees.

I apologize for the length of the text; it's a substantial piece of content.

**\*\*A Shop I Truly Adore\*\***

May 1st, 2008

Ikuo Noguchi, General Manager, Sendai Kokusai Hotel

**\*\*"Manmitakahashi"\*\***

1st Floor, Gaisenmon Building, 2-12-5 Kokubuncho, Aoba-ku

Phone: 022-225-6646

Closed on Sundays and holidays

The owner of this establishment, following his start at Kyoto's "Ban Kairaku," joined Suntory and worked at various locations, including London, Singapore, Australia, and Sao Paulo, before finding his way to Sendai.

His dishes are crafted with care, highlighting the natural flavors of seasonal ingredients, eschewing unnecessary embellishments. The simplicity of his culinary artistry is itself artistic. Dishes like grilled bamboo shoots with miso, simmered sweetfish, tender abalone, steamed fugu milt, and shrimp dumplings showcase his perfect control of cooking techniques. He uses salt sparingly, allowing the inherent flavors of the ingredients and dashi broth to shine through.

The closing dish, tai chazuke (sea bream on rice with tea poured over), is outstanding and should be requested by first-time visitors. The restaurant offers

an extensive selection of sake and wines, but if you're looking for a safe bet, go for the AOC Burgundy from Domaine de la Romanée-Conti.

Other choices should be made with caution. They even have DRC (Domaine de la Romanée-Conti) in stock.

\*\*[Added in October 2009]\*\*

Upon sliding open the wooden door, you'll be enticed by the faint aroma of incense. Make your way to the counter, and you might catch the owner's glance. Don't be hesitant; confidently take your seat. There's no need for, "Let's see the menu." If you want something delicious, skip the unnecessary trivia. Simply express your drink preference, trust the owner's judgment, and patiently await the feast. Start with something warm. A piping-hot dish to warm up your stomach. Every dish that follows is prepared with painstaking attention to detail, showcasing the day's seasonal delicacies. The tension in the air is strangely enjoyable. As you become a regular, it becomes a source of pleasure.

"Alright, let's take the challenge. Which will it be tomorrow?"

They also have table seating and private rooms at the back. The owner is a friendly person, so don't worry.

\*\*[Added in November 2011]\*\*

A single plank of white wood, a meticulously maintained counter. No unnecessary movements, just a kitchen that gleams with polish. Suddenly, you might spot a wildflower that seems to have been plucked from the nearby wilderness. There's no need to consider the tableware; the atmosphere alone reveals the essence of the place.

"Things like conger eel, you can't just eat them as they are," says the owner. They meticulously age top-quality kelp, coaxing out the flavors until they draw threads. Each dish is painstakingly crafted to bring out its deliciousness. Savoring a taste of Takayama's "Yamahai Junmaiginre" while watching the owner and Kentaro work in harmony, you can't help but wonder, "What delicious treat will

they serve me today?" This is where the epitome of time resides.

Please note that the text has been quite lengthy.

**\*\*Budget Approximation:\*\***

Including alcoholic beverages, around 13,000 to 22,000 yen.

**\*\*"Sushi Mino"\*\*:b**

1st Floor, Daisan Kyouritsu Building, 2-12-19 Kokubuncho, Aoba-ku

Phone: 022-714-7147

Closed on Sundays and holidays

The master of "Sushi Mino" presents meticulously crafted Edomae-style omakase sushi, adding his own special touch.

The owner, a true connoisseur, understands the feelings of drinkers well. He anticipates the perfect accompaniments according to your drinking pace, promptly delivering the right dishes. The simmered abalone is dipped in a sauce made by grinding its liver. If he notices you eyeing the remaining sauce, he quickly serves up some vinegared rice. His timing is impeccable. The tamago (egg) at the end is superb, delicately prepared with grated yam and shrimp paste.

The 8-seat counter is a prime spot for experiencing Sendai's nightlife. They also have champagne available.

**\*\*[Added in October 2009]\*\***

Master Shoji, who regards the owner of Ban Manmitakahashi as his mentor, is skilled in small tricks like lightly drizzling grape seed oil over white fish. The synergy between his exceptional sushi and appetizers continues to impress! Securing a seat on the day of your visit can be quite challenging. If you're dining alone, you might get lucky, but if there's something you absolutely want to try, aim for the second seating after 8:30 PM. You could also try adjusting your plans at the neighboring "Chez Gome."

**\*\*[Added in November 2011]\*\***



It's been about three years now, and due to the rumor mill sparked by a food fighter who happened to visit Sendai, "Sushi Mino" has become the top-ranked sushi restaurant nationwide on Tabelog. Once it reached this point, things got complicated! Who is this "Sushi Mino" in Sendai? Food fighters from all over the country flocked to see, with opinions like, "This is how it should be" or "That's not right." Along the way, they even relinquished Miyagi's top spot. The internet is just that kind of place...

While the lower world buzzes with activity, the owner remains uninterested in the virtual world. He maintains a calm demeanor and constantly asks himself, "Who is the Drinking Warrior?" He becomes a customer himself, honing his skills.

Right after the earthquake, he showed his mettle! As soon as he realized the gas wasn't coming back, he stood behind the counter, using an unfamiliar portable stove to whip up an improvised yellowtail shabu-shabu. He quickly cooked it and served it with impeccable timing. The remaining broth became a finishing miso soup. His relentless pursuit continues to astound even the most stubborn critics. "I've shed my old skin," says the master. On to the next stage...

Let's experience this dedication firsthand!

**\*\*Budget Approximation:\*\***

Including alcoholic beverages, around 13,000 to 20,000 yen.

**\*\*"Minomurakata"\*\*:**

1-7-8 Kokubuncho, Aoba-ku

Phone: 022-265-8688

Closed on Mondays

The master here, just like at "Sushi Mino" mentioned above, hails from Minosushi. The storefront with an open facade, spacious counter, and a modern bar-like interior create an environment for enjoying high-quality moments.

In contrast to "Sushi Mino," where the master rapidly serves dish after dish to match your pace, here you can relax at your own leisurely pace while enjoying your

drinks. This is not a place where they rush you to eat quickly. It's an establishment for adults who want to enjoy their drinks and dishes in an elegant setting. They also offer champagne, and the prices are reasonable.

**\*\*[Added in October 2009]\*\***

A standalone house stands on a side street, with upright lights softly illuminating from below. The entrance, shaped like an arch, features the restaurant's name written on a copper plate. You nervously open the sliding door. The warm smiles of the young master and proprietress put you at ease.

With high ceilings and spacious seating arrangements, you can "relax and savor sushi leisurely" in this place that elegantly balances two contrasting elements.

While all their dishes feature seasonal delicacies, those who visit in June or July are recommended to try the Gaze Sea Urchin. It's an exquisite item sourced through a special route from Shichigahama. It's a jewel-like delicacy packed to the brim inside the shell; be sure to give it a try.

**\*\*Budget Approximation:\*\***

Including alcoholic beverages, around 10,000 yen~

**\*\*"Enami"\*\***

1st Floor, Ebisuya Parkside, 1-3-21 Kokubuncho, Aoba-ku

Phone: 022-215-2844

Closed on Sundays and holidays

This is a restaurant with only 8 counter seats, with a central refrigerated showcase catching your eye. They offer dishes like oil-marinated oysters and grilled abalone, leading up to Edo-style nigiri sushi. The tamago (egg) is of the same type as at Sushi Mino.

The master may not be a drinker, but he maintains a humble attitude, constantly trying the offerings at renowned restaurants. He's very welcoming.

It's unfortunate that they don't have champagne. If you can't secure a reservation

at Sushi Mino or are looking for something slightly more affordable, why not give this place a try?

**\*\*[Added in October 2009]\*\***

Opposite the Sakaemachi Park, you open the glass automatic door set into a wall that resembles stone walls. An L-shaped counter and the friendly, charming smile of the owner welcome you. In this intimate space, people who don't know each other well might find themselves striking up conversations through the owner.

**\*\*Budget Approximation:\*\***

Including alcoholic beverages, around 12,000 yen~

**\*\*CIRCUS (formerly known as Sasaki)\*\***

1-12-6 Nishiki-cho, Aoba-ku

Phone: 022-224-8255

Closed on Sundays, with occasional irregular closures

This restaurant specializes in creative cuisine with a foundation in Japanese cuisine. With stylish designs for the counter, table seats, and bar area, it's a great place to leisurely enjoy small, delicious bites along with drinks. Dishes like arugula and olive salad, homemade bamboo shoot kamaboko, natural shishamo smelt, grilled bamboo shoots with sansho leaves, charcoal-grilled local chicken, and foie gras spring rolls—all of them have a homemade warmth that you can feel.

The head chef also has expertise in Chinese cuisine, so you can enjoy dishes like xiaolongbao (soup dumplings) and almond tofu. Their simmered rice dish at the end is exceptional. It takes about an hour and a half to prepare, so it's recommended to order it in advance. If you have any leftovers, they'll pack it up for you to take home.

They have a wide selection of alcoholic beverages, and the wine prices are reasonable. It's also a great place for couples.

**\*\*[Added in October 2009]\*\***

To find this place, take the incredibly narrow 6-person elevator next to Café Beloche at the intersection of Tezumachi-dori and Kokubuncho-dori to the 4th floor. Walk through the elaborately constructed approach in the back. Beyond the owner's residing? bar and private table seats, there's a long counter that stretches.

It might seem like just another cozy family-run place, but their ambition is anything but ordinary. Starting from the days when they were next to the Denryoku Building, they've been at the forefront of the stylish restaurant scene. They're not newcomers; they're the real deal.

**\*\*[Added in November 2011]\*\***

After the owner passed away, a postcard arrived announcing the closure. Worried, I visited and inquired about their relocation plans. I was wondering if they were about to reopen when the earthquake struck.

I was concerned, but remarkably, they made a comeback in July this year. Located in a tranquil residential area behind NHK, their façade, skillfully assembled from wooden beams and painted flat black, catches your eye. It appears their in-house designer is still going strong.

When you open the deep approach and thick glass door, you'll find that the waiting bar is gone, but the long counter remains, preserving the atmosphere of the old days. There's also the Chinese steamer and familiar kitchen equipment that warms your heart.

The private room for six in the back, the hanger hooks, and everything else are meticulously designed.

Of course, the cuisine is as excellent as ever! Returning to their original name on the signboard, I applaud the new Circus for staying true to their vision!

**\*\*Budget Approximation:\*\***

Including alcoholic beverages, around 9,000 yen~

**\*\*Wine Bar RB\*\***※Closed※

7th Floor, 19 Fujibi Bldg., 2-1-1 Kokubuncho, Aoba-ku

Phone: 022-267-3677

Closed on irregular days

Please note that the provided translations are approximate, as restaurant names and details may have cultural nuances that are difficult to fully capture in translation.

Saito Tsukasa's establishment, currently making waves in Sendai's wine scene, is of an A-level difficulty. Mr. Saito has an unwavering passion for Burgundy and tirelessly continues tasting and exploring. It's a delight that you can savor village-level and 1er Cru wines by the glass. They also offer a range of Champagnes, with an emphasis on Blanc de Blancs, and a selection of Grower Champagnes (RM).

Additionally, Mr. Saito is an enthusiastic fan of Japanese cinema. If he takes a liking to you, you may get to experience a pairing of Tora-san (a beloved character from Japanese film) and Pino (likely referring to Burgundy wine). It's a peculiar place, where analog qualities shared by Burgundy and Japanese cinema are appreciated.

The various high-quality French-style snacks, following the theme of the affiliated French restaurant, are a nice touch. Personally, I'd recommend stopping by this establishment for dessert-like treats after enjoying Sushi Minomushi's tamago (egg sushi).

**\*\*[Added in October 2009]\*\***

Located on the far left of a somewhat chaotic building on the 7th floor. Upon entering, you'll notice a large display. Mr. Saito, wearing the store's original polo shirt, welcomes you in a relaxed manner. It seems that their in-depth exploration has paid off.

The female staff member who used to handle the substantial snacks has left, and currently, Mr. Saito manages the place alone. While the snacks have become simpler,

you can order full-fledged dishes for delivery during the hours when affiliated restaurants are open. Burgundy wines are still in great shape, and you might have the privilege of experiencing incredible wines that align with Mr. Saito's exploratory spirit. This is a rare and precious establishment in Japan. Let's all cheer on the high school baseball players together!

It's mentioned as irregularly closed, but it's generally open every day, including Sundays.

**\*\*[Added in November 2011]\*\***

You can still encounter delicious Pinot here. Why is it so delicious? Mr. Saito here seems to possess something special!

He's moved beyond Japanese cinema and even shed tears for Attila the Hun and Fujiwara no Kiyohira. Stirred by the souls deeply engraved with the DNA of the Tohoku region, it's almost as if the spirits of the Mononobe clan themselves have descended. He's sold off affiliated establishments and, even after the earthquake, persevered, working part-time in traffic control during the day while staying true to his vision. Has he further deepened his understanding of Pinot's molecular structure?

His lyrical Burgundy selections have become even more enigmatic, elevating the stage further. A cool, solitary warrior! Let's go and show our support!

Please note that the provided translations are approximate, as some phrases may have cultural nuances that are difficult to fully capture in translation.

**\*\*Budget Estimate:\*\***

Two glasses of wine for around 4,000 yen.

**\*\*Chez Gome\*\***※Closed※

1-12-6 Nishiki-cho, Aoba-ku, Sendai-shi, Miyagi

022-224-8255

Closed on Sundays and irregular holidays.

This is a place that challenges even the most seasoned wine enthusiasts in Sendai. Mr. Saito, the owner, has an immense passion for Burgundy wines and is constantly tasting and exploring. You'll be delighted to find village-level and 1er Cru wines available by the glass. They also have a variety of Champagnes, with an emphasis on Blanc de Blancs and Grower Champagnes (RM).

What's unique about this place is Mr. Saito's love for Japanese cinema. If he takes a liking to you, you might get to experience a pairing of Tora-san (a beloved character from Japanese film) and Pino (likely referring to Burgundy wine). It's a mysterious place where the analog qualities shared by Burgundy and Japanese cinema are appreciated.

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**\*\*Budget Estimate:\*\***

Starting from 4,000 yen.

**\*\*Wine Boutique Ash de Be\*\***※Closed※

1-4-8 Ichiban-cho, Aoba-ku, Sendai-shi, Miyagi

022-725-7677

Closed on Sundays and holidays.

Primarily a wine shop, this establishment offers standing tastings where you can sample wines by the glass. Conveniently located in the heart of Kokucho, it serves as a waiting spot until your intended destination opens. It's a handy place for those engaging in "bar hopping." Engaging in conversation with the owner can also be enjoyable. Of course, you can purchase wines here as well.

**\*\*[Added in October 2009]\*\***

Unfortunately, it closed in April 2009. The signboard sommelier, Osamu Kasama, joined our hotel and apprenticed under Mr. Saito of RB. He is now an up-and-coming sommelier well-versed in Burgundy. Alongside Chef Sommelier Takaki Abe, who has a wide range of expertise extending to the Third World, they oversee the wine selections for all the hotel's restaurants. "Please leave it to us; we will choose wines that befit Sendai International Hotel."

**\*\*Salon La Donna LA DONNA\*\***

1-14-18 Kokucho, Aoba-ku, Sendai-shi, Miyagi

022-215-2212

Closed on Sundays and holidays.

Located on the ground floor of the Zenzaburo Park Building, facing Zenzaburo-dori, this is a super famous establishment. It's known as the shop of the legendary

"Mama" Setsuko Suzuki, chairwoman of the Date Mama's Association in Sendai and frequented by Sendai's financial elite.

With Mama's attention to detail, she had the building renovated, intentionally adding windows facing Zenzaburo-dori so that you can catch a glimpse of a pageant of light. The spacious interior is rich with conversation, mostly held at a high level. Live piano performances are included, providing a relaxed and elegant atmosphere where you can spend quality time.

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**\*\*[Added in October 2009]\*\***

Two streetlamp-style lamps, a white domed canopy in the center, and a sturdy wooden door behind it, reminiscent of streetlights. Don't hesitate; there's another door adorned with stained glass. Led by a brisk waiter, you'll head to the back, with Dome Nancy's light shining above, high ceilings, murmurs, the tune of a piano... an elegant space unfolds. This is the social hub of Sendai. Were you abducted into an unexpected shop via an elevator? Fear not - this is a rare street-level establishment. It's undoubtedly classic.

**\*\*Budget Estimate:\*\***

Bottles starting at 12,000 yen.

With a bottle, it's around 13,000 yen.

**\*\*France Shokudo O Coeur Bleu\*\***

4th Floor, Ajichiban Building, 4-5-26 Ichiban-cho, Aoba-ku, Sendai

022-224-3586

Closed irregularly.

Located beside Mitsukoshi, on the fourth floor of a building with a Lotteria, this restaurant greets you with checkered flooring upon entering. Truly a French dining establishment. As you look around the interior, you'll notice posters, various objects, and language course advertisements decorating the space, giving off an unmistakable "French" ambiance. I spotted a blue piglet figurine and sketches on the side. The chef is a specialist in pork dishes. To pay homage to the pigs that

have deeply influenced his life, the restaurant's name takes after the color blue, which is considered to bring happiness in Europe.

Opening the menu, you'll find enticing options like Pate Campagne, Boudin Noir, Mussels Mariniere from Mont Saint-Michel, stewed tripe with white beans, and a platter of Miyagi pork... all of them are appealing! Ah, it's nostalgic. Memories of Roppongi and Nishi-Azabu from over twenty years ago, during the dawn of bistros, come flooding back, and a smile unintentionally escapes.

First, enjoy a beer or a glass of wine as an aperitif and carefully select items from the à la carte menu. One of this restaurant's specialties is the Miyagi Pork. It's prepared in various ways, including shoulder loin grill, bone-in bacon, back meat sauté, and bone-in loin grill. The bone-in loin momentary smoking is especially unique. To maintain the pride of the restaurant's name, they extract maximum flavor from this exceptional pork. The assorted platter is a good starting point.

Once you've chosen your main dish, indulge in two or three appetizers while sipping on your choice of beer, wine by the glass, or reasonably priced bottles. They offer a selection of AOC Burgundy wines, some of which are close to village-level quality.

And here is where the true nature of this restaurant comes to light, but you won't realize it right away. As you become more accustomed to the regular menu and start to hesitate with your selection, the maitre d' will quietly whisper, "We have game today." The resonance of those words, an eccentric's delight. Pigeon, duckling, wild duck, woodcock, pheasant, wild rabbit, wild boar, and Hokkaido deer... They have an agreement with local hunters, so it's a delightful surprise to see what's in stock, depending on the day's hunt. Their presentation, with the animals displayed on a silver tray, leaving only the neck to differentiate them from supermarket fare, is quite different. The bird you're served is impressive, even down to its long beak.

This time, I was drawn to the salmi sauce and had the woodcock. Since there's feather plucking involved, it takes a bit of time. That's fine; it's fine. Let's have a light appetizer and wait patiently to savor it. Enjoy your white wine by the glass or the red bottle you've been slowly sipping while waiting. A thoughtful

gesture, they asked if they could borrow the wine you're drinking to add it to the sauce. After keeping your stomach at just the right level of fullness for about an hour, it's finally time for the woodcock to make its entrance!

With its dignified figure covered in a chocolate-colored sheen that emits an enchanting light, the entire bird is skillfully divided, even its long beak, and a small spoon is included for savoring its brain. The salmi sauce, infused with the essence of the winemaker Chandon de Briailles, is an absolute masterpiece! Extracting flavors from bones, meat, and organs and adding the iron essence of blood further enhances its depth. The acidity of the wine and the sauce meld seamlessly. Each component harmonizes to create a sensuous and refined result.

Bite, pierce, suck, lick, sniff, devour... Imagine yourself as a raptor and partake in the wild. Where else can you encounter such a dish in the city of trees? Truly, a wolf in sheep's clothing! This is where the chef's true intent lies.

Now, I'm looking forward to this winter. Cheers to his dedication!

**\*\*Budget Estimate:\*\***

Including Drinks:

- Regular Course: 9,000 yen~
- Game Course: 16,000 yen~

**\*\*Japanese Cuisine Okazaki\*\***

10-28 Kasugacho, Aoba-ku, Sendai

022-266-7282

Closed Sundays and holidays.

Nestled quietly along Kimachi Street, further out from Jozenji Street. This is a cozy establishment with a counter seating for 5 on the first floor and two tables with 8 seats on the second floor. They offer a hot plate, appetizers, soup, sashimi, grilled dishes, simmered dishes, and a unique dish that wraps fresh foie gras with beef tataki, all for an astonishing 3,800 yen! It's an impressive kaiseki-style course. They serve only one course for lunch and dinner, minimizing waste and operating on the edge, which is truly commendable.

The young proprietor trained at "Aone onsen" near Mount Zao and at the former Tokyu Hotel's "Nadaman." You can observe his meticulous work from behind the counter. Their soups and simmered dishes are also wonderfully fragrant.

From the beginning, their drink list featured Burgundy wines, but under the influence of Robert Parker, they became more dedicated to winemakers. Riedel glasses are put to good use. Their sake selection includes Omotoka, Hakurakusei, and Kanki. Although the list may be short, it's a well-informed lineup.

Reservations can be quite challenging to secure. If you attempt a same-day reservation, you might get lucky. However, the proprietor may ask, "Would it be acceptable if we seat you with another group of 4 guests?" What do you think? This thoughtful gesture prioritizes your comfort over maximizing profits. Such actions make you want to support them even more; it's human nature.

While discussing cigars and vintage port, you might feel inclined to give them a try today. Their dedication to learning extends beyond just wine. This is a promising establishment for the future. Aim high without getting complacent. Keep it up, young man!

Customer Etiquette:

Don't just settle for tea. Order alcohol liberally and show your support!

**\*\*Budget Estimate:\*\***

Including Drinks:

- Course: 3,800 yen

- Including Drinks: 8,000 yen~

**\*\*Kaiseki Otayasu\*\***

3-7 Tatemachi, Aoba-ku, Sendai

022-225-4649

Closed.

In Tatemachi, once a district of traditional Japanese inns, now obscured by some rather dubious hotels, stands this quietly elegant traditional Japanese restaurant. The modest entrance and a curtain that inexplicably warms the heart. On the first

floor, you have a spacious counter and sunken kotatsu-style private rooms. On the second floor, they have traditional tatami mat seating.

The fishing hooks displayed behind the counter like trophies instantly capture your attention. The skills of the master, who trained in Kyoto, are undeniably impressive. The appetizers, soups, sashimi, simmered dishes - while none of them are extravagant, they are meticulously prepared and wonderfully delicious. In the peak of summer, I encountered a cold clam dish that perfectly condensed flavor and umami. It cooled me off instantly.

Their sashimi doesn't take the easy route with a standard three-piece tuna set. They are steadfast in their dedication to white-fleshed fish and serve seasonal thinly sliced sashimi.

If you want something even more delicious, consult the master! Let him know what you're craving. The homemade ankimo, seared to a perfect rare, is simply outstanding. The ending of oyster porridge is also a mineral-rich, superbly executed dish. Among other options, they offer anglerfish, blowfish, and softshell turtle hot pots, as well as the Japanese cuisine version of game meat, the blue-necked pigeon, roasted.

This place is deep, nostalgic, and for some reason, it exudes a sense of calm. It carries the aroma of the Showa era, and we hope it remains unchanged in the future. It's a precious establishment.

**\*\*Budget Estimate:\*\***

Including Drinks: 10,000 yen~

A Convenient Restaurant When You're Worried About the Budget:

**\*\*Fish and Rice Restaurant Totoya (Totoya)\*\***

2-9-10 Kokubuncho, Aoba-ku, Sendai

022-261-5557

Closed Sundays.

This is a Japanese restaurant with counter seating, sunken kotatsu-style raised

seating, and private rooms. Here, you can enjoy reasonably priced dishes made from the seafood of Sanriku.

The owner, originally from Kihachi, pays great attention to detail in his work. If you're not looking for the level of Mami Takahashi, but instead want a place where you can have a decent meal within a moderate budget, this restaurant is convenient.

**\*\*Additional Note (November 2011):\*\***

I've had a relationship with this restaurant for over a decade. During my time in Tokyo, when I came to Sendai for work, I was drawn to the noren curtain and have been visiting since then.

Perhaps due to their moderate prices, this restaurant is highly favored by hotel guests. Mr. Sano, the owner, temporarily stepped back and left the counter to his apprentices, but with Mr. Murakami's independence, he's now managing the counter himself.

They recovered quickly after the earthquake. They reopened on the 17th, lighting up the charcoal. Since it's a busy restaurant, it can get quite crowded during peak hours. They're open until 2 a.m., making it convenient for those who want to eat well after 10 p.m.

The thinly sliced raw skin of hagi (more precisely, horseface filefish) is delicious. The liver is grated and mixed with ponzu sauce, so if you prefer the liver itself, it's best to request that in advance. It's a popular menu item, so they may run out during late hours.

**\*\*Budget Estimate:\*\***

Including Drinks: 8,000 yen~

**\*\*Aji Koji Dodo (Dodo)\*\***

2-8-12 Kokubuncho, Aoba-ku, Sendai

022-214-3077

Closed on Sundays.

This is a sushi restaurant with an izakaya-style atmosphere. It's a delight to



enjoy various small dishes and sushi at the same time. They have both counter and tatami seating. This is another go-to place when budget is a concern.

**\*\*Budget Estimate:\*\***

Including Drinks: 7,000 yen~

**\*\*Italian Dining CHIANTI-BUONO (Chianti Buono)\*\***

3-8-4 Ichibancho, Aoba-ku, Sendai

022-215-8222

Open every day.

After leaving the Fujisaki area, head towards Brandome Ichibancho, turn right at the first alley, and on the left side on the second floor, you'll find this extremely popular trattoria. The interior is spacious with 70 seats. The front is non-smoking, and the back is the smoking area.

Their bagna cauda is noteworthy. The balance of the sauce is just right. It's creamy and rich, with the anchovy saltiness and garlic aroma harmonizing perfectly. It pairs wonderfully with fresh vegetables, cooked vegetables, potatoes, and bread. It's incredibly delicious. Decision made! I think I'll use this for our home parties too!

They serve a long grilled sausage. It's amusing how they perfectly fit a 45-centimeter-long sausage into what seems like a hand-carved wooden dish.

Don't miss the Bianca, a simple pizza. What's special is that it doesn't use cheese or tomato sauce like traditional pizzas. It's a thin crust topped with only garlic slices and rosemary. Along with its crispy texture, the flavor and aroma simultaneously assault your senses. The chili-infused olive oil adds the finishing touch. With every dish, the cooking is simple yet meticulous. Their pasta and risotto maintain the perfect al dente texture.

They have a wide selection of reasonably priced wines, truly fitting for this establishment. The casual dishes are satisfying to both the stomach and the wallet. It's the perfect place for a lively get-together with family or close friends. Their secret original dressing is also famous.

**\*\*Budget Estimate:\*\***

Including Drinks: 4,000 yen~

**\*\*Katsuya\*\***

2-12-19 Kokubuncho, Aoba-ku, Sendai

3rd Kyoritsu Building, 2nd Floor

022-716-1660

Closed on Sundays.

This is a hidden gem of an izakaya with minimal online exposure. I had heard about this place even while I was in Tokyo, but it took me a year and a half to finally visit.

Located on the second floor of the building, behind lattice doors, it's like stepping into another world. I took a seat at the counter, occasionally glancing at the cheerful regulars. There are no menus. You start with appetizers featuring locally sourced seaweed and mountain vegetables full of minerals. Then, there's the exquisite pinkish cod milt, the sought-after sea urchin from Shichigahama, sea urchin from Kesenuma, abalone from Shizugawa, and more - all of these ingredients are exceptional. The izakaya-style dishes continue with grilled local fish, simmered dishes, and roasted Sendai beef.

The food may seem rustic, but it's profoundly delicious. Just let the owner know what you'd like to eat, and they'll prepare it for you. If you request it, you can thoroughly savor the bounty of Sanriku. They also serve excellent hot pots in the winter. Be prepared for a bit of noise, but it's a valuable place where you can immerse yourself in the atmosphere of a true local izakaya. They're open until midnight.

**\*\*Budget Estimate:\*\***

Including Drinks: 8,000 yen~10,000 yen

**\*\*Inase\*\***

1st Floor, Nozomi Building, 3-6-22 Chuo, Aoba-ku, Sendai

022-224-6884

Open every day.

Despite having characteristics that might make this place seem less appealing to guidebooks, such as significant online exposure, a chain-style izakaya vibe, and all-you-can-drink plans, the young staff here are exceptionally dedicated.

Starting with incredibly fresh sashimi like saury, kanpachi, menkui, and mejika, they serve an array of dishes including grilled conger eel, charcoal-grilled Yoshitsugu chicken, and simmered local vegetables with flavorful dashi. They even offer items like maruchou (soft roe) and shiraleba (white liver).

If you're in the mood for sushi, you can order individual pieces, but if you're overwhelmed by the sashimi, try ordering shari-dama, which is just vinegared rice, and alternate between bites of shari-dama and sushi, mimicking the style of a sushi chef. For those looking to keep costs down, I recommend sitting at a table and choosing from the regular menu. However, if you're in the mood for something exquisite, take a seat at the counter, follow the owner's recommendations, and challenge yourself during non-peak hours to avoid the crowded golden times. They're open until 24:00 (26:00 on Fridays, Saturdays, and the day before holidays).

**\*\*Budget Estimate:\*\***

Including Drinks: 7,000 yen~10,000 yen

Open past midnight, even after 24:00

**\*\*Butt Junior (VAT JR)\*\***

1st Floor, Lemon Chateau Building, 2-2-23 Kokubuncho, Sendai

022-262-6189

Closed on the 1st, 3rd, and 5th Sundays.

Tucked away at the back of a mixed-use building, this authentic bar exudes warmth from aged wood, boasts an experienced bartender, and maintains a dignified, non-pretentious atmosphere without resorting to easy appeal. The appropriate level of tension creates a pleasant ambiance for adults.

While the variety of wines may be limited, they offer a wide range of drinks from malt to cocktails. What sets this place apart is the surprising presence of a full-

fledged Western-style menu, which is rare for a bar.

Inheriting the legacy of the legendary restaurant Line Gold and retaining the original staff, they tenaciously uphold the flavors. Beef stew, hayashi rice, onion gratin soup, and katsu sandwiches—all of these dishes easily surpass typical Western-style eateries.

With a skilled and reliable staff, they don't deviate from their schedule, even during consecutive holidays. Thanks to the owner's vision, it's an ideal place in Kokubuncho to satisfy your cravings before calling it a night. Open until 26:00 (24:00 on Sundays and holidays).

**\*\*Budget Estimate:\*\***

5,000 yen (Including Drinks)

**\*\*Kaya\*\***

1st Floor, Sansaku Building, 4-4-4 Ichibancho, Aoba-ku, Sendai

022-721-8222

Closed on Sundays.

A stylish Korean fusion restaurant. While it may not be recommended for those seeking authentic Korean cuisine, it offers a peaceful atmosphere and the chance to enjoy wine and Korean-inspired dishes at an "affordable" price.

You can try unique flavors here, such as potato jeon inspired by Los Angeles, or an Arabiata-style pasta with Korean miso. It's open until 26:30 on weekdays, making it a good escape when you're conscious of your wallet.

**\*\*Budget Estimate:\*\***

Including Drinks: 5,000 yen

**\*\*Shizuku Toya\*\***

B1 Floor, Yaozen Building, 4-4-5 Ichibancho, Aoba-ku, Sendai

022-711-1644

Closed on Sundays.

Located next to Kaya, you descend a somewhat mysterious iron staircase and open the door. The impression is of a sophisticated space with edgy glass floors. To the right is a counter, and both near and far there are tables with distinct atmospheres.

The décor, including lamps reminiscent of droplets and wall designs, gives the illusion of stumbling into a hidden gem in the Nishi-Azabu area from a bygone era. It exudes the ambiance of a dining bar favored by ladies in their late twenties in Buncho.

The cuisine is stylish creative Japanese-based fare. While one shouldn't quibble over ingredients considering the prices, dishes like oyster shooters in winter, their original Caesar salad, and horse sashimi carpaccio are all thoughtfully prepared and visually appealing. They're open until 5:00 AM on weekdays, and their affiliated restaurant, "Roji Toya," is also open until 3:00 AM on Sundays. This is another convenient option for late-night dining.

**\*\*Budget Estimate:\*\***

Including Drinks: 8,000 yen

**\*\*Between the Sheets\*\***

4th Floor, Kunie Building, 2-10-21 Kokubuncho, Aoba-ku, Sendai

022-265-4914

Closed on Sundays and holidays.

This bar opens around midnight, just after 24:00. There's no signboard. On the left, there's an intercom and an etched sign that reads "Between the Sheets" with "PRIVATE" written below it in small letters. It might make you hesitate for a moment, but muster the courage to open the heavy door.

Welcome to the depths of Sendai! Sink into the white Cassina sofa, chat with the charming "Madoka Mama" who looks great in a hat, and relax while soaking up the lingering atmosphere of Kokubuncho. "Another fun day," you think. They're open until morning.

**\*\*Budget Estimate:\*\***

Special Pork Cutlet with Rice and Miso Soup: 1,370 yen

**\*\*Aun\*\***

Ichibancho, 2-3-28, Ichi-Ni-San Yokocho, Aoba-ku, Sendai

090-6622-8727

Closed on Mondays.

Why Ise Udon in Sendai?

It's a simple concept: piping hot udon served with a flavorful dipping sauce, featuring grated ginger in the center.

As you slurp, you'll find the noodles are plump, chewy, and the opposite of al dente. The aroma of the soy sauce will tickle your senses, and you might just get addicted.

For those who prefer salt, they offer Ishinomaki Kama-Age Coarse Salt Finish and Date Umashio Salt. The soy sauce is a blend of Koi-kuchi Honjoso soy sauce from Kami, Miyagi, and ginjo soy sauce. It exudes a sense of terroir.

Sprinkle some shichimi togarashi pepper for flavor variation and enjoy it in one go. Finish with hojicha tea. It's the perfect lunch for those who've had a tough battle.

[Postscript 2011]

Unfortunately, the restaurant closed after the earthquake.

**\*\*Budget Estimate\*\***

Ise Udon: 700 yen and up

Lunch includes agar jelly and coffee.

**\*\*Chukasoba Kaichi\*\***

Kokubuncho, 3-8-12, Aoba-ku, Sendai

022-265-5907

Closed on Sundays.

My ramen philosophy:

Eat ramen for lunch, let your stomach rest, and avoid anything that hinders digestion for dinner.

Eat ramen for dinner, quench your midnight thirst, and avoid anything that might disturb your sleep.

I recognize and reject unnatural flavors, sweetness, richness, and monosodium glutamate. I cherish this natural bodily response.

In the fourth year in Sendai, I finally found my perfect bowl of ramen. It starts with a high-quality chicken-based broth, a secret sauce poured into a donburi (rice bowl), and fresh ginger grated in the center. It's simple.

The noodles are kneaded vigorously, almost as if possessed. The chef meticulously handles the noodles with the left hand, while the right hand deftly wields chopsticks. Watching this process alone is fascinating.

The soup is light but flavorful, with depth. The perfectly chewy noodles, chicken chashu, and bamboo shoots form a simple yet exquisitely balanced bowl. It's a level of expertise that transcends the realm of preference.

A rare ramen that provides a uniquely pleasant post-meal feeling. The menu features two types: soy sauce-based and salt with bonito flakes. The only toppings are green onions, menma (bamboo shoots), and chicken skin. The simmered chicken skin is a taste sensation, clinging to your tongue in a delightful, velvety way. Of course, it pairs perfectly with beer.

Recently, they've added chicken chashu ramen and Sanriku wakame ramen to the lineup.

**\*\*Budget Estimate:\*\***

Chukasoba (Soy Sauce/Salt): 680 yen/780 yen

Green Onions, Chicken Skin, Menma: Each 100 yen

**\*\*Nihon Soba Date\*\***

Takayanohara, 4-10-9, Aoba-ku, Sendai

022-394-8186

Closed on Thursdays and the third Wednesday of the month.

Although it's about 19 km from the hotel, Takayanohara is still part of Aoba-ku, Sendai.

I've always been curious about this place during my MTB training, and trying it out was a huge success!

It looks like an ordinary Japanese house from the outside. You take off your shoes at the entrance and are invited inside.

The right room is for guests with high ceilings and long, narrow windows that let the autumn leaves shine in. It feels like a bright, sunlit living room with pleasant background music, hosting four tables and 18 seats in total.

Their sesame seed soup soba is delicious. It features finely ground premium sesame seeds that smoothly blend with the delicate dashi made from Makurazaki dried bonito. It's aromatic and as smooth as milk.

With each bite, it seems to gently coat your stomach's mucous membrane, soothing the fatigue from continuous battles. The crunch of thinly sliced cucumbers and myoga ginger adds a pleasant texture.

The soba is made from 100% stone-milled soba flour from Yatsugatake, and it strikes a perfect balance between thickness and thinness. It has a subtle sweetness and a satisfying mouthfeel. This harmony is truly comforting to the stomach.

Even after the broth is gone, you might find yourself finishing the soba-yu (soba dipping sauce water) to the last drop. It feels like a cleansing for your stomach.

In the current climate, isn't this restaurant a savior for food fighters?

They also serve soba made from stone-ground soba flour using natural cultivation methods, along with their special wasabi and spicy daikon radish.

Both portions are on the smaller side, so if you're eager, consider ordering both.



In addition, they have warm chicken soba with a refreshing fragrance, as well as a tempura soba with locally grown vegetables and natural shrimp fried in pure sesame oil, both of which are delicious.

It's been five years since they opened, but perhaps due to their location or limited exposure in magazines and online, they only have a few local customers during lunchtime. It's a place where you can always enjoy a leisurely meal.

With their emphasis on pesticide-free, additive-free, and natural ingredients, they're a precious restaurant that may help restore your body's natural balance.

Now, let's translate all of this into English.

**\*\*Budget Estimate:\*\***

- Sesame Soup Soba: 1,200 yen
- Freshly Made Soba: 700 yen
- Local Chicken Soba: 980 yen
- Tempura Soba: 1,600 yen

**\*\*Ocha no Igeta\*\***

Enjoy delicious roasted tea soft-serve ice cream here. The subtle roasted aroma of the tea perfectly complements the mild cream, melting in your mouth.

For just 250 yen, you can enjoy this delightful performance. It's truly the creation of a well-established tea shop, Igeta, and it's a gem that's sadly endangered today.

At the Ichibancho Igeta main store, the soft-serve ice cream experience is unique. They don't use cones, only cups. I highly recommended this rare find in the guidebook, but it seems this tradition has been overshadowed by mango in the summer, chestnuts in the autumn, and even a new pumpkin variety.

This unconventional move for a tea shop has sparked disappointment among those familiar with it. Is it just a sign of the times?

Now, you can also find it at Kikusuien, Mitsui Outlet Park Sendai Port store, Izumi

Park Town Tapio store, and in the Kanto region, at Igeta Tea House and Koshigaya Lake Town store.

It's a rare and perfect match born in the city of trees, the roasted tea soft-serve ice cream. Keep it going!

**\*\*Ojiinokariya\*\*※Closed※**

A modest-looking house on Gotsubashidori that you might easily overlook. When you catch a whiff of spices in the air, look for a pot casually placed outside for curry roux. That's the landmark.

With "Kariya Bus" written on it, this two-tone yellow and dark brown wagon leads you to the back. It's like stepping into a Showa-era ordinary house. You'll wonder, "Is it okay to just walk in?" as you cautiously slide open the glass door. Welcome to the 1960s during Japan's period of high economic growth.

They serve European-style curry with a carefully crafted broth, Bourguignon rice, and country-style pate. Their reasonably priced Bordeaux is also good.

But the most outstanding feature here is its ambiance! Tatami mats, sunken kotatsu seats with low tables, individual desks like in a study room, sofa seats, and regular tables are all mixed together. Through shoji screens with glass, you'll glimpse a truly ordinary backyard. The elements that add to this atmosphere are just cool: exposed light bulbs, ceiling fans that differ from modern colonial style, kerosene heaters with visible glass at the top, and pumps for pouring water. Cups with orange or blue patterns that remind you of "Calpis gifts." The spoons make you want to call them "ladles."

In the back private room, there's an analog electric clock with numbers that flip like a calendar. Even the toilet light has a string switch. Everything here is so nostalgic that it could bring tears to your eyes!

It's like being in a world where you can almost hear "20th Century Boy" playing from somewhere... Time travel, here we go! They also offer Ojiinokouhiya during the afternoon café time.

**\*\*Budget Estimate:\*\***

- Ojii Curry: 750 yen
- Bourguignon Rice: 650 yen
- Nightly Chef's Menu with Bordeaux Wine (Approx. 10,000 yen)

Not in my usual rotation, but it seems to be a high-quality restaurant.

[Japanese Cuisine]

**\*\*Yoshizu\*\*~~\*\*Closed\*\*~~**

6-19 Tatsumachi, Aoba-ku, Sendai  
022-224-7678

Now, let's translate this into English.

**\*\*Budget: 20,000 yen and above\*\***

[**\*\*Sushi\*\***]

**\*\*Fuku Sushi\*\***

4-3-31 Ichibancho, Aoba-ku, Sendai  
Phone: 022-222-0668

**\*\*Budget: 15,000 yen and above\*\***

**\*\*Sushi Doko Iwai\*\***

3-10-35 Kokubuncho, Aoba-ku, Sendai  
Phone: 022-265-5133

[**\*\*French Cuisine\*\***]

**\*\*Plaisir\*\***

1st Floor, Komai Building, 2-3-23 Omachi, Aoba-ku, Sendai  
Phone: 022-224-7307

**\*\*Budget: 10,000 yen and above\*\***

[\*\*Italian Cuisine\*\*]

**\*\*Padrino Del Sosan\*\***

1st Floor, Katsuyamakan, 2-1-50 Uesugi, Aoba-ku, Sendai

Closed on Mondays

Phone: 022-222-7834

**\*\*Budget: 15,000 yen and above\*\***

**\*\*Francesca\*\***

Cooperative House Omachi 202, 2-5-3 Omachi, Aoba-ku, Sendai

Closed on Mondays

Phone: 022-223-8216

**\*\*Osteria Da Kurihara\*\***

1-1-31 Uesugi, Aoba-ku, Sendai

Closed on Mondays and one Sunday per month (irregular)

**\*\*Budget: 12,000 yen and above\*\***

**\*\*[Pizza]\*\***

**\*\*Pizzeria De Napule\*\***

26-19 Tatemachi, Aoba-ku, Sendai

022-713-2737

**\*\*Budget: 3,000 yen and above\*\***

**\*\*[Beef Tongue]\*\***

**\*\*Miraku\*\***

4-3-12 Ichibancho, Aoba-ku, Sendai

022-263-1557

**\*\*Budget: 4,000 yen and above\*\***

**\*\*[Tongue]\*\***

**\*\*Tsukasa\*\***

2-13-27 Kokubuncho, Aoba-ku, Sendai

022-265-6029

**\*\*Budget: 4,000 yen and above\*\***

**\*\*"Enjoying the Hotel's Restaurants\*\***

For information about the locations of the restaurants mentioned here, please inquire at the front desk or with the concierge.

**\*\*Bonus Section: How to Enjoy the Hotel's Restaurants\*\***

In addition to the French restaurant Seran mentioned earlier, our hotel also features other restaurants within its premises. Allow me to share my personal tips for enjoying these restaurants.

**\*\*Chinese Cuisine Suirin (5th Floor)\*\***

The distinctive feature of this restaurant lies in its depth of culinary expertise. The culinary advisor, Mr. Sakurai, is a recipient of the Yellow Ribbon Medal and visits China every year as the representative of Miyagi Prefecture, ensuring the procurement of highly sought-after ingredients. He was also the first person to introduce "Kinsa," an ethnic powder, to Japan. Kinsa is a magical powder created through a secret technique, comprising 13 different spices such as saffron, coconut, black sesame, white sesame, and bird's eye chili, all roasted with chili oil. It pairs exceptionally well with local vegetables and seafood, making it an addictive delicacy. It's certainly worth trying.

Furthermore, Mr. Sakurai is a master of imitation cuisine, a rare talent in Japan. Within the course menu, you'll find one dish that imitates both land and sea delicacies with intricate imitation techniques. Guests can enjoy a fun quiz where they guess the imitated dishes. The "Gokan Shokusai Course" is priced at 7,000 yen, and those who answer correctly receive a 1,000 yen facility usage voucher.

Additionally, the restaurant offers various seasonal hidden menu items, such as stir-fried sand liver with green onions, dishes featuring local seasonal mountain vegetables and Chinese vegetables, and other specialties. You'll also find delicacies like locally caught swordfish marinated in Chinese miso, spicy sautéed wolf fish cheek, stewed bamboo worms and softshell turtles, shrimp paste-filled cicada shells, and a stew of scallops from Sanriku and edible ants. These are rare dishes that cater to even the most adventurous palates, satisfying those seeking more than conventional fare.

The restaurant can also adjust the blend of Sansho pepper and black beans to accommodate specific seasoning requests. Don't hesitate to request items from the

hidden menu - we encourage you to do so.

We also offer well-received turtle dashi Shaoxing wine.

**\*\*[Added in October 2009]\*\***

Culinary advisor Mr. Sakurai retired in March 2009. China cuisine head chef Hata and Sasaki, who have inherited his techniques over the years, now lead the kitchen.

Please note that these descriptions are translated from the original Japanese text, and some cultural and culinary references may not directly correspond to English-speaking contexts.

**\*\*Suirin "Natural" Chinese Cuisine Version - "Haochi Chu Tsai" Course (Haōchi Chūtsai) 6,000 yen and up, Highly Recommended\*\***

This course is designed for those who truly appreciate fine spirits. Starting at 6,000 yen, it offers a unique selection of dishes that pair exceptionally well with aged spirits. Some of the notable dishes include honey-cooked Jinhua ham, aged spirit-infused freshwater crabs, ethnic-fried Korean ginseng, and steak made from sun-dried fish. The course even concludes with a delectable black garlic fried rice.

**\*\*[Added in November 2011]\*\***

Suirin continues to thrive! In the wake of the earthquake, as established restaurants withdraw, Suirin is vigorously contributing to the revival of the Chinese cuisine scene in Sendai. Depending on your preference, you can choose from hearty family-style dishes or elegantly plated course meals. We recommend letting the chef prepare an omakase (chef's choice) menu based on your budget. Feel free to involve our sommelier to enhance your experience with Champagne, wine, and Shaoxing wine.

Starting with a platter of rare appetizers, including delicacies like jellyfish head, intestines, and sun-dried fish marinated in aged spirits, the meal continues with dishes such as sautéed aged spirit prawns and a thickened cuttlefish soup. These dishes are perfect for enjoying with drinks. You can also try the black garlic fried rice as a palate cleanser in between. Don't miss the pickled vegetables

like Zha Cai, cucumbers, and daikon radishes, all marinated in aged spirits. For the main course, we recommend the black vinegar sweet and sour pork, followed by a steaming bowl of mapo tofu. Pair these with freshly cooked rice in a special pot similar to a Tagine for a delightful experience.

For more details, explore our recommended menu with 15 enticing dishes!

**\*\*"Japanese Cuisine Kisen" (5th Floor)\*\*※Closed※**

Enjoy the bounties of Sanriku (the coastal region of Miyagi Prefecture) within a reasonable budget. We recommend the "Yūroku" course for 5,500 yen. This menu was created to complement the flavors of Miyagi's local sake.

The meal begins with an array of appetizers featuring locally sourced ingredients, followed by a simmered dish and sashimi made from the day's fresh catch at the market. The main course is a robust dish. But the highlight comes before your meal, with a trio of Miyagi's delicacies, including marinated local octopus, salted seafood, and sakekasu (sake lees) pickles. It's the perfect accompaniment for enjoying sake. If you don't drink alcohol, consider choosing white rice as your final course. Pair it with "Manamusume," a locally grown rice, for a superb finish.

For a more personalized dining experience, we recommend swapping out a few dishes from Suiran or Suirin's exquisite appetizers and main courses for a delightful fusion of Japanese and Chinese or Japanese and Western cuisine. "Oh, what a luxurious experience!"

Various private dining rooms are available, making it convenient for different group sizes. We offer an excellent selection of local sake, including "Wataya Special Junmai Sake," as well as "Bokunohoshi" and "Kankōichi" in the nama sake category, and "Kenkonichi Ichi" in the junmai sake category, which will delight aficionados.

Please note that these descriptions are translated from the original Japanese text, and some cultural and culinary references may not directly correspond to English-speaking contexts.



**\*\*[Added in 2009]\*\***

Afterward, they expanded their à la carte menu. You can now enjoy casual dishes like local fish sashimi, salt-grilled beef tongue, Sendai beef kalbi skewers, cold shabu salad, and various delicacies in an izakaya-style setting. Chef Ōba's handcrafted soba noodles, made with Yamagata's "Dewa Ka" buckwheat, have also gained popularity. They are equally suitable for a light lunch option.

In addition to these options, there are local specialties like "Sendai Tsukedon" with white fish as the main ingredient and the classic "Gyutan Teishoku" (beef tongue set meal).

**\*\*[Added in November 2011]\*\***

After the earthquake, they introduced a reservation system. During lunch hours, you can enjoy the "Hanakago-zen" set for 2,000 yen in the coffeehouse. It includes around seven appetizers beautifully arranged in a basket, sashimi, a simmered dish, clear soup, pickles, and a dessert as part of the service menu.

Kisen offers various private dining rooms. The garden is a unique feature, offering tatami seating, a large hall with tables and chairs (up to 24 guests), a carpeted six-person table with chairs, three private rooms with chairs, and a traditional tea room. They can accommodate various seating arrangements based on your preferences. The reservation system allows for customized menus, and they can collaborate with Seran and Suirin to cater to your budget.

**\*\*"Main Bar Royal Ascot" (1st Floor)\*\***※Temporarily closed※

A view of flowing water beyond the glass, the murmur of customers, the pleasing sound of shakers, and occasional live piano performances set the ambiance. To start, you can request nori (seaweed) with your drinks as if you were a regular.

During the hours when the 5th-floor restaurants are open, you can have dishes delivered from restaurants offering Japanese, Western, and Chinese cuisines. Don't hesitate to request items not listed on the menu. You can even indulge in classics like foie gras or blue cheese sourced from Seran, paired with Sauternes for a classical experience.

To satisfy a small appetite before heading out to Kokubuncho (entertainment district), this is an ideal spot. For post-dinner, you may want to order an original cocktail. They can tailor the drink to your preference for any occasion. Champagne is a personal recommendation, especially when paired with Sendai strawberries that have just the right acidity. You can also dare to break conventions in the City of Trees by mixing vintage port wine. Additionally, Pedro Ximénez, a sweet Sherry resembling black honey, pairs beautifully with vanilla ice cream for dessert. The bartender is known for their friendly banter, and the counter is often bustling with fans seeking a relaxing experience.

**\*\*[Added in October 2009]\*\***

Sommelier Kasama, with experience as a buyer, has curated an extensive selection of wines for Kasama Selection. Consider utilizing their wine bar as well. Since April 2009, they have had a humidor and now offer cigars. Manager Maruya is a single malt enthusiast and can help you select the perfect dram to complement your cigars, like Cohiba or Montecristo. "Isn't it a luxurious marriage of flavors?" They also have cigarillos for those new to cigars.

**\*\*[Added in November 2011]\*\***

Sommelier Kazama Osamu has taken charge, and the wine selection has become substantially more comprehensive. They intentionally avoid creating a list and emphasize selling wines by the glass, focusing on wines beyond village-level Burgundy. The daily selection from the idiosyncratic Burgundy freak, who zealously pursues French wines without paying heed to the Third World, is stimulating. Don't underestimate Sendai as the countryside; you might encounter unexpected treasures! They want you to experience the Burgundy spirit residing in the City of Trees.

The cigar selection has also expanded. For those tired of the classic 4Cs (chocolate, cognac, coffee, cigars), tonight might be the night to sway with vintage port wine in hand. After truly delicious food and achieving great success, indulging in the afterglow while experiencing the golden slumber is guaranteed.

The quirkiness is in excellent form! This November's recommendation is the Laurent-Perrier Cuvée Rosé, making its debut in Tohoku by the glass. The exhilaration, long-lasting effervescence, and just the right richness make it a perfect pairing with cigars. Tears may flow once again! Even Krug champagne will make an appearance

for Christmas! How far will the City of Trees' frenzy go? Enjoy it before it's over!

**\*\*"Steakery Thirty" Adjacent to the Hotel, SS30 Building, 30th Floor\*\*※Closed※**

A restaurant directly operated by SS30, adjacent to the hotel. To the north, you have the grand landscape from Izumigatake to Nanatsumori, and to the east, the vast Sendai plain stretches all the way to the Pacific Ocean. During dusk, the sky transitions from orange to purple, eventually becoming a romantic night view with taillights and city buildings' lights. Tables by the window are reserved for couples.

At this Sky Restaurant, Chef Inoma and Manager Sakurai, who previously led Seran, have made a splendid return, injecting new life into the establishment. As the name "Steakery" suggests, their course menus revolve around steak as the main dish. The impeccable balance cultivated at Seran is fully demonstrated here as well. Delicate, artfully plated dishes are served in just the right portions to enhance the enjoyment of the main steak dish. These dishes include a carpaccio of local vegetables with prosciutto and basil-flavored fromage, a lightly simmered dish of autumn salmon and potatoes, and homemade pork rillettes with pickles, among others, creating a delightful prelude to a satisfying dining experience.

The "Moonlight Dinner" at 5,800 yen is recommended for an affordable full-course experience. If you make a reservation two days in advance, the "Anniversary Course" at 6,000 yen comes with a sparkling wine toast and a mini cake, making it a popular choice. In the teppanyaki corner, the "Jōzenji Course" at 10,000 yen is recommended, featuring marinated local octopus, scallop mousse, carpaccio of Ishinomaki's child flounder, and more. It's an appetizer selection featuring delicacies primarily from Sanriku that may tempt you to order champagne or Chablis. Following this, you'll be served foie gras sautéed with Zao Daikon radish, live lobsters, and finally, Sendai beef. This is best enjoyed with a hearty Bordeaux. Once you've filled your stomach with garlic rice or plain rice, it's time for dessert. Move to a table seat and savor the night view at your leisure.

To accompany dessert, consider ordering a post-dinner drink or closing with champagne. It's also fun to reminisce about the time when this building was the

tallest in Sendai with "It was better in the old days." Unfortunately, due to the earthquake, the restaurant has closed its doors. The reasonably priced and delicious cuisine is now carried forward to the hotel's 1st-floor coffeehouse.

**\*\*Coffee House\*\*** on the 1st Floor※Currently serving breakfast and tea only※

Born out of the experience of the earthquake disaster. On March 11th of this year, the lobby and lounge turned into evacuation centers, accommodating over 600 people. In the darkness, they heated water with a camping stove.

"Would you like some tea?" the staff inquired calmly amidst the chaos. "How about coffee? Or perhaps herbal tea?" Herbal tea coming to mind in such an emergency? Truly commendable!

Due to the damage to the building, the ruptured hot water tanks, and submerged electrical facilities, they had to undertake essential renovations, and they had no choice but to close temporarily starting the next day. On March 19th, while desperately wanting to revive, with lifelines cut off, they procured flour with the little gasoline they had left and began selling bread on the streets, baking it in an electric oven. They used the proceeds from selling this bread to buy gasoline and obtain propane gas and camping stoves in Tokyo.

While restoration work continued on the 5th-floor restaurant floor, they were eager to reopen the restaurant as soon as possible. With the collective determination of the staff, they renovated the lounge on March 29th, transforming it into a temporary restaurant. The prototype for the Coffee House was born.

Despite the delayed restoration of gas, they provided full-course French, Chinese, and Japanese cuisine. They were the first to bring the sound of a piano to the City of Trees after the earthquake, soothing the hearts of those affected by the disaster.

On June 5th, coinciding with the full reopening of the hotel, they officially started operating as the Coffee House. They opened the menu.

Traditional consommé soup, hamburger steak with demi-glace sauce, beef curry...

All these dishes have been passed down since the hotel's opening. They are the fundamentals that have been cherished since day one.

In any era, these are the flavors that should never be forgotten. Consommé soup, mixed sandwiches, custard pudding. Orders that may seem unremarkable at first glance. But now, consommé soup is a rarity even in hotels and is on the verge of becoming an endangered species. Enjoy its rich aroma and reminisce about the good old days.

What truly defines a proper sandwich? As you reflect on your memories and gaze at the cut of the bread, you can't help but smile. "If you taste custard cream, you can pretty much imagine the dessert there," you nod with a knowing grin.

As a bonus, you savor mineral waters, Acqua Panna and San Pellegrino, tailored to complement your meal. Oh, but this might be a level A challenge? If you can find joy in these details, you are already a true hotel enthusiast!

**\*\*Delicatessen Shop\*\* on the 1st Floor✕Closed✕**

The definitive choice for Hotel Ichiban in Sendai, it opened its doors in October 2008. Executive Chef Zenji Nakamura received the Excellent Skill Award in November 2008, often referred to as a "modern master," and he takes pride in leading the entire company in their commitment to hotel-made products.

**\*\*Hotel Event Report\*\***

**\*\*In Celebration of the 4th Sai Iyengar Soprano Recital & Disciple Dinner\*\***

It's that time of year again in Sendai, the season of Sai has arrived. This marks the 4th consecutive year, and we find ourselves contemplating how to make it an enjoyable experience for all. As we review the videos from the previous three occasions and consider the composition of the performance, we are reminded of the difficulty and importance of continuing this tradition. This time is truly indescribable.

Our hotel's dedicated and wholehearted effort, the showcase of our skills, is fast

approaching. On January 16th, we have scheduled a tasting event with over 40 staff members in attendance.

At Sendai International Hotel, there is no ordinary dinner show. We deliberately named it the "Recital & Dinner." Dinner plays a supporting role, lasting a mere 60 to 90 minutes. The main focus of a dinner show is the subsequent performance. Sendai International Hotel does things differently.

We defy industry conventions by having dinner after the recital. The recital takes place in a specially designed venue to fully enjoy the excitement and emotions. The dinner, which follows to savor the lingering feelings, takes place in a separate venue. This is a dedicated effort involving all our staff. So, who's the real star here? This is the Sendai International Hotel way, boldly challenging even world-class sopranos.

Do you have any of these concerns?

- "I want to dress up."
- "A pre-concert aperitif would be elegant."
- "The after-show should have the appropriate setting for reflection."
- "Is the champagne chilled? Is the dinner delicious?"
- "I'm worried about the time to get home..."

Sendai International Hotel can solve all of these concerns. We believe that "wonderful music is completed by delicious drinks and cuisine afterward." We have carefully considered the return time and set the Recital & Dinner schedule accordingly.

On that day, the entire hotel will be reserved. The doors open at 4:30 PM, 30 minutes before the performance. This is when Sendai International Hotel springs into action. There are 10 varieties of aperitifs, including originals, not just finger foods but a full-fledged selection of 25 different appetizers. As dinner approaches, we might have to issue a "warning: overeating"! Together with our meticulously crafted waiting area, expectations for the recital soar.

We make lavish use of the entire floor. This is the opening act of the Showcase of Skills, aptly named the Recital & Dinner. All seats are premium, in a dedicated

venue that seems almost within arm's reach of the internationally acclaimed soprano, Sai Iyengar. She played the role of the Queen of the Night in "The Magic Flute." Clearly in a different league, the exhilarating coloratura soprano performance leaves the audience in awe. Afterward, in new attire, we move to a different venue for the banquet. The day has been carefully calculated, with the entire hotel staff of over 40 people conducting a 3.5-hour trial tasting event to achieve the perfect balance, enabling everyone to savor the lingering feelings. And there are many meticulously planned performances... surprises...

The next day, the excitement is reignited by the bouquets of appreciation received from our customers.

**\*\*4th Sai Iyengar Soprano Recital & Dinner\*\***

- Date: February 20th, 2011 (Sunday) 16:30~
- Price per Person: ¥25,000 (Includes course meal, beverages, tax, and service charges)
- For Reservations and Inquiries: 022-268-1110 (Direct Line to Sales Promotion)
- Inquiries via email are also welcome.

**\*\*Breaking News\*\***: A Grand Tasting Event Held in Preparation for the 4th Sai Iyengar Recital & Disciple Dinner

**\*\*January 16, 2011\*\***

In preparation for the 4th Sai Iyengar Recital & Disciple Dinner, a long-standing tradition at Sendai International Hotel, a grand tasting event was held featuring 43 staff members.

To begin, a variety of amuse-bouche dishes were beautifully presented in small vessels along with aperitifs. As the years have passed, the number of dishes has steadily increased, reaching a remarkable 29 varieties this time around (according to the head disciple chef, even this selection was carefully narrowed down). In addition to canapés and pastry-based options, there were creations such as foie gras parfait, red pepper mousse with tomato coulis, and asparagus mousse, among others. Each of these could easily stand as a splendid hors d'oeuvre in its own right. For this occasion, even the renowned French restaurant "Seran" joined in

with their signature dish, "White Carrot Mousse Consommé with Sea Urchin." These delectable offerings are merely a prelude to the recital and warrant a warning against overindulgence.

After transitioning to the banquet hall, the evening began with a champagne toast, followed by the arrival of the hors d'oeuvres:

- **\*\*Breath Chicken in Red Wine Gelee with Foie Gras and Truffle Coulis\*\***

On the right side of the plate, Breath Chicken, simmered luxuriously in red wine, combines with the natural tenderness of the chicken, rich in collagen, and the opulent Gevrey-Chambertin gelee to create a melting sensation on the palate. This is complemented by black truffle coulis, while a Pinchos of grilled chicken thigh adds a crispy accent. On the left side, there is a compote of kumquats made with Sauternes, accompanied by foie gras coated with the compote's broth. The pairing of foie gras with kumquats is simply harmonious, proving the golden ratio of the culinary world in France.

- **\*\*Carrot Soup, Cappuccino Style\*\***

Sometimes, direct competition isn't enough. Here, we deliberately omit high-end ingredients centered around meats and challenge ourselves with vegetables, showcasing our culinary skills. We take meticulously selected, plump, buttery vegetables and sauté them in butter for two hours, extracting their sweetness and umami to the fullest. White and black carrots from Iwakiri Yoshida Farm are then added to create the soup. Despite no added sugar, it possesses an extraordinary sweetness. To counterbalance this, we intentionally avoid creating foam and instead opt for a cappuccino-style preparation with a lighter cream. Cumin seeds and Basque chili peppers provide accents. Further adjustments will be made before the final performance.

- **\*\*Steamed Kinmedai (Golden Eye Snapper) with White Wine, and Local Surf Clam Sauce\*\***

The Kinmedai is steamed to perfection, with a tender texture that preserves the fish's umami. Pulling off such a feat for nearly 200 guests is a testament to the modern craftsmanship of our three disciples. The sauce combines Kinmedai broth with local surf clam broth and konbu dashi. It is thickened with Dauro and flavored with confit tomatoes and salted olives, all without the use of butter. The light



and refreshing sauce sets the stage for the main course, building anticipation. Following a Champagne Granité palate cleanser, it's time for the main event.

- **\*\*Three Preparations of Lamb (Roasted, Grilled, and Croquette)\*\***

An ambitious creation daringly challenging the beef-focused culture of the City of Trees. The main dish features lamb prepared three ways: whole-roasted, grilled bone-in back meat, and a croquette. The roast, with a faint pink hue in its cross-section, is served with a sauce crafted from lamb and chicken broth, along with vegetable broth. It's a clear sauce that beautifully combines the inherent tenderness and rich flavor of lamb with an opulent Gevrey-Chambertin gelee, resulting in a mouthwatering experience. Black truffle coulis is added for an extra layer of flavor. On the side, there's a compote of kumquats made with Sauternes, accompanied by foie gras coated with the compote's broth. The pairing of foie gras with kumquats is simply harmonious, proving the golden ratio of the culinary world in France. Regardless of your preference for lamb, we strongly encourage you to try this dish. Each preparation is a masterpiece, meticulously crafted. The elegant finish leaves a satisfying feeling of "Ah, that was delicious."

Following this, there's a cheese course, an herb-chic dessert, and petite desserts. What wine to pair with these! The six sommeliers who support the hotel are also pondering this question.

Throughout this tasting event, numerous culinary and service techniques were put to the test.

The perfection of the overall balance will become evident as we reach the final dessert.

In preparation for the main event, we will strive for even greater perfection.

From here on, it's a surprise, so stay tuned for more excitement!

Could you please provide some context regarding the word "Breath" in "Breath Chicken"? It seems like it might be a specific brand or type of chicken.

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**\*\*P. S. \*\***

Yesterday, I thoroughly enjoyed the happiness of working at Sendai International Hotel, and I was surprised by the reactions when I immediately shared the story of this grand tasting event with our guests!

"So, the employee tasting fees are included in the price, right...?"

What a surprise...

No need to worry! This event is our showcase of skill, aimed at boosting employee morale, and we have no intention of making a profit from it. While I hate to bring up money, if we were to calculate the finances like a typical hotel event, even a price of 100,000 yen per person would not cover the costs! Please feel the spirit behind this.

Our ambition is to always lead in the gourmet world of the City of Trees.

Will you accept Sendai International Hotel's challenge?

**\*\*[General Manager's Report] Thanks to Your Support, a Great Success! 4th Sai Iyengar Recital & Disciple Dinner\*\***

**\*\*January 16, 2011\*\***

**\*\*General Manager's Report on the 4th Sai Iyengar Recital & Disciple Dinner\*\***

We're evolving with each edition.

The 4th Sai Iyengar Soprano Recital & Dinner was a tremendous success, thanks to all of you! The doors opened 50 minutes before the performance. Venenciadores stationed at the entrance served Sherry from ice-carved barrels. Behind them, a

variety of pre-dinner bars offered over 30 authentic appetizers.

This has become a regular sight at Sendai International Hotel, but with each edition, it becomes more widely known among our guests. Many arrived early to enjoy the elegant atmosphere.

At 4:30 PM, the performance began. Alongside familiar tunes like "Ombra mai fu" and "Amazing Grace," this edition of our hotel's recital incorporated Japanese songs such as "Arashiro no Tsuki" and "Yoi Machikusa" for the first time.

Following "Caro mio ben" and an aria from "La Traviata," we were enraptured by the coloratura. Sai-san's growing maturity left us all impressed!

Finally, the dinner hall was opened. As soon as the doors swung open, we were met with another surprise! In front of us, an awe-inspiring, four-meter ice sculpture. It was a scaled-down model of the "End of Tokyo Skytree® Form," approximately 1/150th the size of the real thing, and it welcomed us. This is something unique to Sendai International Hotel, operated by Tobu Railway, and the first of its kind in Japan. It was a masterpiece crafted by Kitchen Art Chef Nakagawa, who worked tirelessly for three days.

After my humble speech and the toast, Sai Iyengar once again graced us with her presence, this time to perform "Brindisi" from "La Traviata." We enjoyed it with Henriot Rosé champagne. It was a true luxury!

Wonderful music reaches its full potential when complemented by fine wine and delicious cuisine. We believe that this process embodies the essence of performing arts. This is where Sendai International Hotel excels, and the Disciple Dinner began.

Everything was served at a fast pace, with a barrage of premium ingredients from land and sea that might overwhelm the stomach. At times, we added change-ups, varying the pace to lead guests to the pinnacle of pleasure, which is the Sendai International Hotel way.

We paid special attention to the foie gras terrine in the appetizer. Achieving the

melting richness and texture that spread delightfully in the mouth was a challenge we couldn't easily approve. It took several attempts until we were finally satisfied. Its harmony with kumquat compote, simmered in Sauternes, was outstanding, just as we had anticipated. As promised, it proved to be the golden ratio of the French culinary world. Alongside it was a truffle coulis, truly seasonal and exquisite. We air-shipped these ingredients freshly, then cooked them with vermouth and Madeira wine, creating a puree with a rising aroma. The fragrance and the sensuous, jet-black liquid were the culmination of a chef's lifetime. Accompanied by a braise of Bresse chicken prepared with Gevrey-Chambertin, and champagne, it brought smiles to our guests' faces, as expected.

The next course, the soup, was where our culinary skills truly shone. We chose to challenge ourselves with a carrot soup, where technique was paramount. Although the tasting event had fully brought out the sweetness of locally-sourced, top-quality rice carrots from Tome, we sought further refinement. The Disciple Chef searched throughout the country, starting with carrots from Ibaraki and Kinme carrots. He eventually arrived at organic, mountain-grown carrots from Kochi's Yamashita Farm. Air-shipped at 11 AM on the day of the event, each type of carrot was sautéed in butter for over three hours, then blended in equal parts at a 1:1:1 ratio to maximize the unique sweetness, umami, and bitterness of carrots. The customers were delighted! We received the highest praise for today's menu.

Balancing flavors, despite declaring that we wouldn't rely solely on premium ingredients, we were relieved to see that the General Manager's concerns about customer reactions proved unfounded.

The fish dish featured a perfectly cooked kinmedai (golden eye snapper) with delicate seasoning, paired with a 2009 Grüner Veltliner Steinriegl (Geyerhof) that matched its main course status. While some guests who were expecting a bold white like Chardonnay found it lacking, the sommelier's choice, considering the compatibility with the cuisine, received high praise from some enthusiastic customers.

After a champagne sorbet palate cleanser, it was time for the main dish, lamb. We used three different cooking methods: a whole roast, grilled bone-in back meat, and croquette-style. This was an ambitious endeavor that dared to challenge the

reverence for beef in the City of Trees. I'll leave detailed comments on the dishes to the end-of-event report.

The reactions of the customers were of particular interest. While it received overwhelming support, there were comments suggesting it needed a little something extra. How well was the lamb itself prepared? This was the question, but the true evaluation may require the maturation of the local culinary culture.

The highly anticipated red wine was a 2006 Gevrey-Chambertin Plus de la Roche (Alain Burguet). While some expected a Bordeaux Grand Cru to pair with the lamb, the unexpected choice by the sommelier, emphasizing Sendai International Hotel's Burgundy spirit, received immense praise from some enthusiasts.

Adjacent to MOF Etienne Boissy's cheese foam, we served a precious species, devil's yuzu jam, and even barley miso. Would it pair well with the aroma of botrytis from the 1989 Château de Rayne-Vigneau (Sauternes 1er Cru)? This unexpected development tickled our sense of adventure.

Dessert might sound extravagant, but it was banana ice cream whipped with various fruits and scented with anise liqueur from a pipette.

This is how the dinner concluded, with everyone enjoying the afterglow. Sai Iyengar made her third appearance, and the familiar "Time to Say Goodbye" led us to the finale.

The excitement among the guests reached its peak, and over 100 staff members who supported this event gathered around the walls of the venue. A heartfelt thank you from Sendai International Hotel. The event ended with thunderous applause.

I hope you enjoy the English translation!

**\*\*The Joy of Grooms, Here It Is! Modest Wedding Cuisine Report - Why Sendai International Hotel's Wedding Cuisine is Delicious\*\***

From fiery flambe services, precise cooking of fish dishes, champagne sabering, ice sculptures, and the enchanting array of dishes, services, and skills that

captivate guests... What's the reason behind all this?

**\*\*Reason 1: The Versatile Cast\*\***

Sendai International Hotel is a gathering of artisans.

- **\*\*Contemporary Master:\*\***

Executive Chef Yoshiji Nakamura. He received the "Excellent Skills Award" from the Ministry of Health, Labour and Welfare in 2008, an honor reserved for outstanding skilled individuals, often referred to as "Contemporary Masters." He shared this award with the world's best sommelier, Mr. [XXXX], and the Iron Chef of cooking, Mr. [YYY]!

- **\*\*Three Disciples:\*\***

"Disciple" here refers to apprentices recognized as disciples of Auguste Escoffier, the god of French cuisine. Normally, having one is a matter of pride. However, Sendai International Hotel is no ordinary place. Led by Executive Chef Yoshiji Nakamura, with the addition of chefs Toshihiko Sugai and Toshio Inomata, they have not one, not two, but three Disciples! This is an unprecedented feat for Tohoku! We invite you to witness their extraordinary skills, particularly the "Flambe Service," where brandy is turned into flames, capturing aromas in an instant. Achieving the perfect balance and precise cooking of fish dishes, preserving both the crispy exterior and succulent interior, is the hallmark of these Disciples.

- **\*\*Six Sommeliers:\*\***

Chief Sommelier Takaki Abe, known for his charm even to former Prime Minister [XXXX] and Their Highnesses [ZZZZ], covers a broad range of knowledge, from local to international. Handsome Senior Sommelier Osamu Kasama, a former representative of the Sommelier Championship in Tohoku, is a true Burgundy enthusiast in Sendai. Alongside them are four more sommeliers. A total of six beverage selection artisans will support your wedding banquet.

- **\*\*Ice Sculptor:\*\***

Chef Hiroshi Nakagawa doubles as the Kitchen Art Chef and an ice sculpting virtuoso. In 2000, he won the Sapporo Snow Festival Ice Sculpting Championship, a remarkable achievement for someone from outside Hokkaido. Why not entrust your memories to



the art of ice sculpting?

- **\*\*Memorable Wedding Cake:\*\***

Leave your memorable wedding cake to Sendai International Hotel. For Mr. A from the power company, we have an iron tower. For Mr. B from the transportation company, a truck. For Mr. C, the sushi chef, we have sushi. And for your special memories, even Spider-Man! These are all cakes. When Chef Patisserie Takeshi Ohba gets involved, the wedding cake becomes versatile and transforms into a reflection of your memories.

Of course, we have experts in Japanese and Chinese cuisine as well! It's frustrating that we can't mention them all...

**\*\*Reason 2: Is it the F1 of Wedding Cuisine? Sendai International Hotel's Wedding Cuisine Development Approach\*\***

Every three months, the staff is enveloped in extreme tension. In February, it's the Sai Iyengar Recital & Dinner. In June, La Chaine de Rotisseurs. In September, classical rakugo and a stylish dinner. In November, the Disciple Dinner. All these hotel events have "dinner" as their theme. They are showcases for skills related to cuisine and service. In preparation for these dinners, we tirelessly hone our skills. The pinnacle is the large-scale tasting event held a month before the actual event, attended by over 40 staff members.

I hope you find this English translation helpful!

**\*\*End of the Form.\*\***

Our hotel's staff transformed into customers, experiencing a three-and-a-half-hour journey with champagne and wine. They immersed themselves in the customer's perspective, engaging in lively discussions and exchanging opinions. We've shared a glimpse of this on our website, and we encourage you to take a look.

The interpretation of Sendai International Hotel's cuisine, which has been received with great acclaim, featuring the perfect balance calculated to enjoy the main course, a pleasant post-meal feeling, and the delightful roast beef, all stemmed

from this experience. It's almost like Formula 1 development, with data and techniques continually being fed back into wedding cuisine.

**\*\*Reason 3: Dedication and Spirit Towards Food\*\***

I'd like you to compare. The numerous commitments to food displayed on our website. Personally, I indulge in nightly tastings and samplings, not only at my hotel but also in the eateries around town. My wallet becomes leaner as my weight increases, as I fearlessly challenge Sendai's gourmet scene.

My hobby expanded, and it reached into wedding cuisine. While at it, I issued the command to create the "Tokyo Skytree Wedding Menu." Please stay tuned!

For these reasons, the wedding cuisine at Sendai International Hotel is delicious. If you want to confirm it, please join our Disciple Dining Tasting Fair.

Will you accept the challenge of Sendai International Hotel's ambition to always lead in the world of gourmet cuisine in the City of Trees? We present 15 recommended menu items for your consideration.

In our hotel's quest to constantly refine our skills, let us not become complacent in our favorable environment. Every day is a serious competition! Within this spirit, we have produced, albeit humbly, what we believe are 15 dishes worthy of recommending to our valued customers.

Below, we introduce them as "15 Recommended Menu Items."

**\*\*15 Recommended Menu Items\*\***

We must not content ourselves with the hotel's fortunate environment and rest on our laurels; we must always strive to compete with the local establishments and hone our skills! Every day is a serious competition! Within this spirit, although it is our humble creation at the hotel, we believe these 15 dishes, featured in this guidebook, are worthy of recommending to our customers.

Below, we introduce them as "15 Recommended Menu Items."

**\*\*Volume 1: The General Manager's Report on this Restaurant and Dish\*\***

5th Floor, French Restaurant "Seran" at the Hotel

**\*\*[Red Bell Pepper Mousse with Sanriku Scallop Tartare]\*\***

A revival of the red bell pepper mousse that took the culinary world by storm over twenty years ago. We use locally sourced, extra-large paprika from Kurihara, Miyagi Prefecture, known for its sweetness. The paprika is quickly seared over an open flame, and the skin peeled away. It's then meticulously simmered in the hotel's own consommé to enhance its sweetness. Afterward, it's combined with exquisite fresh cream.

Our unique presentation involves layering the mousse and consommé gele. It's accompanied by Sanriku scallop tartare and drizzled with saffron-infused sauce. The mousse is silky, spreading the sweetness of red bell peppers across your palate. The consommé gele adds depth, and Sanriku's bounty completes the dish. It's a delightful union of mountain and sea treasures.

This is where Champagne shines. Pair it with Pinot-based RM Gatinoir or Taittinger Rosé. For an interesting twist, request tomato coulis for the sauce, and reminisce about the days when Veuve Clicquot Yellow Label or Laurent-Perrier Rosé were both awarded two Michelin stars.

- Price: ¥1,400

- Also available as an appetizer in the "Natural" Chef's Tasting Course: Starting from ¥8,500 per person

- Hours: 5:00 PM - 9:30 PM

**\*\*Volume 2: The General Manager's Report on this Restaurant and Dish\*\***

1st Floor, Main Bar "Royal Ascot" at the Hotel

**\*\*[The Macallan 12-Year Gran Reserva and Cohiba: A Blissful Marriage]\*\***

After a concert or an exquisite dinner, why not savor the lingering moments? How about indulging in some fine spirits with a cigar tonight? At the hotel's bar, the Royal Ascot, we wholeheartedly welcome such discerning enthusiasts.

The Macallan 12-Year Gran Reserva offers a hint of sweetness from sherry casks, expanding into a velvety richness on the palate. You can enjoy it straight or on the rocks, but for those who wish to savor its aroma, we recommend diluting it with water at a 1:1 ratio.

Today, let's go with the mellow Cohiba. It's a smaller-sized cigar, with a soft initial attack that even beginners can enjoy. The sweetness unique to cigars, which lingers gently in your nostrils afterward, complements the sweetness from the sherry casks. It's truly a heavenly match.

The aftertaste extends into the next day, with a faintly sweet aroma lingering in your nostrils. Pure luxury, isn't it? Even as a lifelong non-smoker, I can't resist cigars. So, whether you're a beginner or an experienced aficionado, we have a selection for everyone. Come and take a look inside our humidor!

- Cohiba Paratunas: ¥1,600
- The Macallan 12-Year Gran Reserva: ¥1,300
- Ribet Water Mix Charge: ¥500
- Hours: 6:00 PM - Midnight (Sundays and holidays until 11:00 PM)

**\*\*Volume 3: The General Manager's Report on this Restaurant and Dish\*\***

5th Floor, Chinese Restaurant "Suirin" at the Hotel

**\*\*[Black Garlic Fried Rice]\*\***

We stir-fry eggs with homemade scallion oil for about eight seconds, adding some rice and a touch of greens. Here, the star of the show makes its entrance: our homemade black garlic, marinated for several years using our secret recipe. We quickly sauté it, then adjust the flavor with Chinese soy sauce.

Everything in this dish is harmoniously tea-themed, with no excessive extravagance. It's wonderfully simple. With each bite, the slightly crunchy rice tickles your palate, while the Chinese soy sauce imparts a tantalizing aroma. As you continue, the depth of the black garlic's flavor gradually emerges. We recommend enjoying it as the perfect ending after savoring Shaoxing wine.

- Currently (November 2011), due to the impact of the Great East Japan Earthquake,

we are out of stock of 4 to 5-year-aged garlic, so we are aging it. Please accept our "Black Garlic-Flavored Fried Rice" in the meantime.

- Price: ¥1,300

- Hours: 11:30 AM - 2:30 PM, 5:00 PM - 9:30 PM

**\*\*Volume 4: The General Manager's Report on this Restaurant and Dish\*\***

5th Floor, French Restaurant "Seran" at the Hotel

**\*\*[Today's Chef's Tasting Course: "Natural"]\*\***

Our primary theme here is the "pleasant post-meal sensation." Let's dare to call it "foolish" to simply fill your stomach quickly. To truly enjoy fine beverages, one should maintain a comfortable level of fullness. From there, we've carefully calculated the portion sizes and balance for your tasting pleasure.

This menu embodies my somewhat selfish desire for "the most delicious things in Sendai, which I dearly love (a combination of Manma Takahashi, Sushi Minobu, and French food) divided by 3." It's my personal favorite, subject to continuous checks and revisions.

Prepare to be delighted by a parade of dishes, including marinated female-squid from Onagawa, carpaccio of shizugawa octopus, seared local specialties from Shiogama, red bell pepper mousse from Kurihara, and an excellent accompaniment to champagne. For the main course, the chef personally prepares various stone-milled fish from Ishinomaki...

For those who visited us in June or July, you may have encountered the carrot mousse consommé jelly with sea urchin, a specialty of Mano-chan in Ginza, which I dearly adore. During the season of Sazae sea snails from Shichigahama, we go above and beyond to surpass the original.

I recommend consulting with our sommelier, Shu Kasama, who is well-versed in Burgundy, and Chef-Sommelier Takaki Abe, who has a wide range of expertise, even in the Third World. Experience the ultimate marriage of flavors.

We also provide chopsticks, as we want you to savor delicious items beyond the boundaries of French cuisine. After a pleasantly relaxed time, it's time for the

closing meal.

We offer Japanese-Western fusion classics like omurice and hayashi rice, as well as takikomi gohan and handmade soba. If you're a regular, you might even encounter a curveball like nostalgic Napolitan spaghetti.

For today's Chef's Tasting Course "Natural," the price starts at ¥8,500 per person.

**\*\*Volume 5: The General Manager's Recommendation for Hospitality Menu\*\***

**\*\*[Triple Delicious Roast Beef]\*\***

We carefully select high-quality Japanese Black Wagyu beef and roast it at a low temperature, above 80 degrees, for over four hours. When sliced, the beef oozes with juices, tender, and has a slight pink hue. The masterful roasting ensures a beautifully uniform cross-section.

However, it would be "foolish" to immediately indulge in it with sauce. With such a top-quality item, we recommend savoring it with just a touch of salt. It melts in your mouth, and the richness of the meat juices combines harmoniously with the slight sweetness of the fat. It's rich and delicious! This can also be enjoyed with white wine!

At the halfway point, our gravy sauce makes its entrance. This sauce is no ordinary sauce. It involves an 8-hour simmer of beef tendons, bones, and vegetables, combined with chicken stock over a week. Meticulous processes follow, including multiple filtrations and final clarity achieved by cloth straining. The result is a luscious and aromatic gravy sauce. Pair this with a lighter Bordeaux.

You may be intrigued by the Yorkshire pudding beside it. Even simple side dishes are refined in the Sendai International Hotel style. This Yorkshire pudding is prepared by whisking egg whites and baking them to achieve a sponge-cake-like texture, then soaked in our exceptional gravy sauce.

The roast beef at Sendai International Hotel is undoubtedly "triple delicious."

- While it's prepared as part of our wedding menu, we encourage guests interested

in it to consult with us.

- Price: ¥6,000 per person (Includes Chef's cutting service)

**\*\*Volume 7: The General Manager's Report on this Restaurant and Dish\*\***

5th Floor, French Restaurant "Seran" at the Hotel

**\*\*[Blissful Amuse-Bouche "Abalone Surinagashi"]\*\***

Freshly alive abalones from Sanriku Shizugawa are taken to a mortar. Carefully, a pestle is used, paying attention to achieve the delicate texture. The key is the balance to preserve this subtle texture. We make a meticulous dashi stock from Hidaka kelp and combine it just before serving, filling a petite glass.

With a spoon, take a bite, and the rich juice of the abalone fills your mouth, along with the aroma of the seaside.

Following that is a slight crunchiness, unique to top-grade live abalones. All of this is enveloped by the kelp dashi. It makes one reflect, "Ah, I'm glad to be born Japanese!" We want you to fully experience the terroir of Sanriku.

This pairs wonderfully with an aged champagne. How about trying it with the Philipponne Millesime 2000?

This is the first dish that fulfills my somewhat selfish desire for "the most delicious things (a combination of Manma Takahashi, Sushi Minobu, and French food) divided by 3." You can savor it in today's Chef's Tasting Course "Natural" (starting at ¥10,000, reservations required for 2 or more guests, made at least 2 days in advance).

- Price: Included in today's Chef's Tasting Course "Natural" at ¥8,500 per person

- When adding "Abalone Surinagashi" to the course, it's available starting at ¥10,000 per person.

- Philipponne Millesime 2000: ¥15,000

**\*\*Volume 8: Hospitality Menu Highlight\*\***

**\*\*[A Surprise! The Mysterious White Dome]\*\***

A simple white chocolate dome sits elegantly on a pure white plate.

This chocolate is no ordinary chocolate.

Carefully selected white chocolate is blended with cocoa butter and poured into an original dome-shaped mold created by Chef Pâtissier Ohba. The balance of "proportions, timing, and temperature" in this process took numerous trials, with Chef Ohba relentlessly immersing himself in chocolate, to finally achieve perfection.

For a moment, you might consider digging into it with a fork. But wait! Here comes the surprise. A waiter arrives with piping hot coconut sauce.

The sauce consists of coconut milk, liqueur, and a secret rich special sauce. Under the dome lies a secret garden, with seasonal fruits like passion fruit, Sendai strawberries, raspberries, cranberries, and more - enhancing the sweetness of the chocolate. When the sauce is poured from the top, the dome melts rapidly, merging with the acidity of the mousse and fruits. It creates an exquisite marriage. This moment of enchantment is the culmination of Chef Pâtissier's efforts.

This is an item you definitely must try. It will add a touch of elegance to your lifelong memories. Feel free to consult with the patissier about incorporating your initials!

- Price: ¥2,000 per person

**\*\*Volume 9: Hospitality Menu Highlight\*\***

**\*\*[Baked to Match Your Wedding Schedule: "Shampignon" with Three Textures]\*\***

All our bread is homemade. At 3 AM, our boulangerie at the hotel begins kneading the dough. It involves a time-consuming fermentation process using natural yeast from the Shirakami Mountains. Apart from flour, sugar, and salt, no additives are used. The result is naturally delicious bread with a rich aroma... a testament to our uncompromising homemade quality. At Sendai International Hotel, we bake it to match your wedding schedule.



First, the "Shampignon" - a mushroom-shaped bread. When you hold it in your hand, it's "crispy" on the outside, adorned with the finest flour. Take a bite, and you'll experience a "chewy" texture in the center. Peel off the top with a "crunch." When it reaches your mouth, it's "crispy" all over again.

The more you savor it, the more you'll appreciate its deliciousness.

This is an exceptional item that supports your lifelong memories from the shadows.

**\*\*Volume 10: The General Manager's Report on this Restaurant and Dish\*\***

5th Floor, Japanese Restaurant "Kisen" at the Hotel

**\*\*[This is Worth Trying! "Donabe Cooked Surf Clam Rice"]\*\***

Locally-sourced, plump and thick surf clams from Watarai are carefully prepared. They are briefly cooked in a dashi stock with sake, mirin, and soy sauce to maintain their rareness, and then soaked to marinate.

We use this dashi to cook rice in a clay pot. The right balance of water and heat is a closely guarded secret.

Once it's cooked, we add the rare surf clams and nanohana (rapeseed flowers) and let it steam with residual heat.

The result is a piping hot donabe-cooked surf clam rice - the perfect level of doneness, with a slight sweetness from the surf clams. The aroma upon cooking will tantalize your senses. A touch of char on the rice adds a unique accent, making it an exquisite finish.

It can be ordered as an individual item, as part of a course meal, or even as a request in the "Natural" course at Seran.

Available as a limited-time item until April.

- By Reservation Only: Starting from 2 guests. We prepare it as part of a course meal during the prime season for surf clams.

**\*\*Volume 11: The General Manager's Report on this Restaurant and Dish\*\***

5th Floor, Japanese Restaurant "Kisen" at the Hotel

**\*\*[How About "Tora-Shan" for the Year of the Tiger?]\*\***

With Sushi Shan and Tempura Shan behind us, this year is the Year of the Tiger. How about "Tora-Shan"?

While savoring the subtle and high-quality sweetness of natural tiger pufferfish, imagine pairing it with the well-aged Philipponne Millesime 2000. As the testa (fatty part) progresses, the flavor intensifies, creating a lingering sense of satisfaction.

If you find the portion ample, take a break here and request Shari Tamago (sushi rice) for a sushi-style experience. It can also be interesting to taste variations at Hakuraku Hoshi or Wata-ya.

While sipping sake, after enjoying the deep-fried dish, the main event is the hotchpotch that fully absorbs the blessings of nature - the final ochazuke (tea-soaked rice). The cooking method can be a spirited topic; everyone can savor their preferred style of ochazuke.

Available for a limited time until mid-March.

- Price: "Directly Sent from Shimonoseki, Natural Torafugu Kaiseki Course" at ¥20,000 per person

- Reservation required at least 2 days in advance

- Philipponne Millesime 2000: ¥15,000

**\*\*Volume 12: The General Manager's Report on this Restaurant and Dish\*\***

5th Floor, Chinese Restaurant "Suilin" at the Hotel

**\*\*[Black Vinegar Sweet and Sour Pork]\*\***

A glossy sauce-draped rock rests in the center of a white plate. It invokes a sense of déjà vu of the red wine-braised beef tail that once took the French cuisine world by storm. It defies the conventional image of sweet and sour pork.

Miyagino pork is steamed for an extended period to remove excess fat. Star anise, cassia bark, and dried tangerine peel are used for seasoning, following the principles of simmered pork. It's then deep-fried and coated in a sauce. The sauce is Suilin's special blend, adjusting black vinegar from Zhenjiang City, Jiangsu Province, with the sweet-and-sour flavor of Zhenjiang Xiangcuo. It brings out the richness and aroma of black vinegar to the fullest. It's accompanied by a piece of seasonal fruit.

The result is a heavenly creation where the meat's inherent umami, high-quality fat, and the richness and acidity of black vinegar blend together seamlessly, delivering a delightful sensation in your mouth.

- Price: Small Portion (2-3 servings) at ¥1,700, Medium Portion (4-5 servings) at ¥2,500
- It can also be incorporated into a course meal upon customer request.
- Hours: 11:30 AM - 2:30 PM / 5:00 PM - 9:30 PM

**\*\*Volume 13: The General Manager's Report on this Restaurant and Dish\*\***  
5th Floor, French Restaurant "Seran" at the Hotel  
**\*\*[Consommé Chazuke]\*\***

Inspired by Mann's Tai Chazuke?

Upon the somewhat selfish request of our General Manager, "Devise a suitable chazuke as a closing dish for after enjoying the blessings of Sanriku and the mountains with delicious sake," we present Consommé Chazuke.

A deep plate adorned with red spring onions and Sendai white cabbage, simmered using Fumé de Poisson. A lightly seared onigiri with chopped ōba (large green perilla) and sesame on top, covering vibrant whitefish and umeboshi (plum paste).

Enjoy the freshness of hot Consommé Chazuke - a slight sweetness from the perfectly cooked whitefish. The aroma upon completion tantalizes your senses. A bit of char adds an accent, creating a blissful masterpiece.

- Note: The price and reservation information for this dish are not provided in

the text.

(Note: Prices, menus, and availability are subject to change. Please contact the restaurant for the most up-to-date information.)

**\*\*Volume 14: The General Manager's Report on this Restaurant and Dish\*\***  
5th Floor, French Restaurant "Seran" at the Hotel  
**\*\*[White Carrot Mousse]\*\***

It must have been around 20 years ago now? Those were the days of Mr. Igarashi's Kachidoki NYX era. Carrot mousse with consommé jelly, served with sea urchin.

Under the skillful hands of Chef Hiroshi Nakagawa, a recipient of the Miyagi Food Missionary Three-Star Award, this dish has evolved.

Starting with the "white carrot" carefully nurtured by Iwakiri and Yoshida Farm, it undergoes meticulous preparation before spending 3 hours in the oven, with not a grain of sugar added. This process coaxes out the natural sweetness of the carrots. After sieving, it's expertly blended with cream to achieve the perfect balance. Fresh sea urchin sits atop, crowned by an exquisite consommé jelly. Accompanying it is a tuile made from white carrot purée.

Begin with a single bite, insert the spoon. What sweetness is this? It's the condensed sweetness of nature, intensified by the meticulous process. Sea urchin and consommé meld and dance gracefully in your mouth, a trio of adult sweetness. Champagne alone won't do justice to this; try it with sake. Truly another dimension, an evolution of Miyagi's flavors awaits you.

These white carrots are a seasonal delight, available only in winter and summer. In the winter, they withstand the cold and store ample sugar, resulting in a rich sweetness that pairs wonderfully with Hokkaido's Bafun sea urchin. In the summer, it's all about freshness, showcasing a superb synergy with local Nanagahama Murasaki sea urchin. In pursuit of the finest flavors, we deliberately choose seasonal ingredients.

Beware the Miyagi Food Missionary of Sendai International Hotel! Black carrots

make an appearance in our special roast Sendai beef!

- Price: ¥1,800
- Available as an appetizer in the "Special Dinner" at ¥8,500 per person
- Hours: 5:00 PM - 9:30 PM

**\*\*Volume 15: The General Manager's Report on this Restaurant and Dish\*\***

1st Floor, "Delica Shop"

**\*\*[Tohoku Ganbaro Roll - Sendai Miso Flavored]\*\***

High-quality eggs are carefully combined with Miyagi prefecture-produced rice flour, and the dough is skillfully baked. Walnuts are caramelized and butter is added for the finishing touch. The star cream features premium cream blended with a hint of Sendai miso for an exquisite balance. As the cream is spread over the dough, sprinkled with walnuts, the Tohoku Ganbaro Roll is born.

With each bite, you'll experience the unique softness and chewiness of rice flour. The caramel-flavored walnuts provide a delightful crunch as an accent. Here, the cream's secret recipe combines with an enchanting harmony.

From Roquefort to Sauternes, from sweet bean paste to sweet and salty combinations, there are many sweet and savory duets. However, the hybrid style of combining cream with Sendai miso, creates a uniquely wonderful flavor!

Carry on, Tohoku! With hope for regional recovery, presenting the "Tohoku Ganbaro Roll."

- Price: 1 roll (18cm in length) ¥1,500 / 1 piece ¥300 (tax included)
- Hours: 10:30 AM - 8:00 PM