







MENU OF KITCHEN KIKO

<p>Hakodate Beef Croquette</p>	<p>¥280</p>	<p>Baron Potato Curry Bread</p>	<p>¥250</p>
<p>The croquette is made with Kikonai's local specialty "Hakodate Beef". The 4-hour careful cooking of fillings makes this a very delicious croquette, and you could try it without sauce.</p>		<p>The curry bread is made from Hokkaido's famous potatoes "Baron potato". The breadcrumb is deep fried and crispy, and the inside is soft. The rich savory Japanese curry is sweet and loved by children.</p>	
<p>beef, onions, soy sauce, sweet sake, sake, sugar, salt, pepper, cooking oil, coating (wheat and soybeans are included)</p>		<p>potatoes, wheat, eggs, soybeans, chicken, pork</p>	
<p>Misogi Salt Ice Cream</p>	<p>¥300</p>	<p>Vanilla Ice Cream</p>	<p>¥250</p>
<p>The vanilla ice cream is topped with sauce that is made of salt harvested from the seawaters of the beach where the Misogi Festival is held. It is a little bit salty, providing a balanced and rich flavor.</p>		<p>A super rich and chewy vanilla ice cream that you can't miss.</p>	
<p>salt, powdered sugar, agar, dairy products, vegetable oil, emulsifier, processed starch (soybeans are included) ※Ingredients of vanilla ice cream</p>		<p>sugar, cream, skimmed milk powder, powdered sugar, whey powder, acidity regulators, flavorings, stabilizers (CMC, thickening agent), emulsifier</p>	
<p>Ice Cream (Limited- edition Flavors)</p>		<p>French Fries</p>	<p>¥200</p>
<p>In addition to the classic sea salt flavor and the basic vanilla flavor, limited-edition flavors are available as well. Please pay attention to the posters of Kitchen Kiko.</p>		<p>The French fries are thick and fluffy, and you could get the true taste of a potato.</p>	
<p>wheat flour, sugar, vegetable oil, salt, lecithin (derived from soybeans), food coloring, flavorings</p>		<p>potatoes, vegetable oil, glucose</p>	

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Potato Rice Cake (Cheese) (2 pieces) ¥260		Octopus Balls ¥360	
<p>Potato rice cakes with the image of cute "KIKO". The glutinous rice cake is filled with melted cheese. If you are looking for something delightfully chewy and sweet, it seems like a snack option worth considering.</p>		<p>Diced octopus inside a ball of dough. The crispy outside emits a pleasant aroma, and the smooth dough melts in the mouth when chewed. A must-try dish for anyone traveling in Japan.</p>	
<p>potatoes, wheat flour, milk, butter, natural cheese, margarine, dextrin, starch syrup, vegetable oil, starch, salt, sugar, spices, processed starch, xylose, emulsifier, flavorings</p>		<p>wheat flour, octopus, cabbage, eggs, sugar, salt, tempura crust, red ginger, bonito flavored seasonings, processed starch, leavening agents, seasonings (amino acids, etc.), stabilizers (xanthan gum), monascus colors, other materials including squid and soybeans</p>	
Hokkaido Fried Chicken (Salt) ¥260		Minced Squid Skewer ¥180	
<p>Hokkaido fried chicken is marinated in a sauce seasoned with garlic and ginger. The "Misogi Sea Salt" adds specific flavor to the crispy fried chicken and makes it tastes better. Highly recommended!</p>		<p>Fresh squid paste mixed with diced octopus are deep-fried and serve on a stick. Delicious and not expensive.</p>	
<p>salt, chicken, soy sauce, ginger paste, onion paste, eggs, garlic paste, salt, wheat flour, rice flour, starch, vegetable oil, powdered eggs, defatted milk powder, palm oil, processed starch, sodium polyphosphate, xylose, polysaccharides, seasonings, amino acids, water</p>		<p>squid, salt, starch, soybean oil, sugar, eggs, powdered soybean protein, sake, grape sugar, modified starch, seasonings (amino acids), acidity regulators, sodium polyphosphate, water, octopus</p>	
Hokkaido Fried Octopus ¥310		Fried Rice Cake ¥210	
<p>Deep-fried fresh Hokkaido octopus. The outside is crispy, and the inside is tender and bouncy. With its appealing taste and reasonable price, it is apparently quite popular with consumers.</p>		<p>The highly welcomed farm made Japanese-style rice cakes are salted and fried to be enjoyed.</p>	
<p>octopus (Hokkaido), coating (starch, wheat flour, salt, defatted milk powder, spices, glucose, yeast extract, plant protein hydrolysates, dietary fiber), fish sauce, modified starch, seasonings (amino acid, etc.), pH control agents, thickening agents, food coloring</p>		<p>glutinous rice flour, sugar, brown sugar, salt, vegetable oil</p>	

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Seaweed Salt Ramen	¥410
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Salt Ramen is popular in Southern Hokkaido and is noted for its clear soup. Topped with pork and seaweed harvested in Kikonai. It is easy to taste and recommended for all ages.



flour, animal fats, salt, meat extract, protein hydrolysates, vegetable paste, garlic, sardines, seafood extract, spices, seasonings, thickening agents, antioxidants, egg white, alkaline water, food coloring

Buckwheat Noodles(Soba)	¥360
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Warm soba in a delicate Japanese-style soup. It goes down your throat super smoothly and will keep you nourished and leave you a warm fuzzy feeling inside out.



buckwheat flour, wheat flour, egg white, wheat protein, soy sauce, sugar, salt, dried bonito flakes, dried sardines, shavings, fermented seasonings, food coloring

Wheat Noodles(Udon)	¥360
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The soup stock has a really good flavor, and the noodles are on the al dente side with the right texture. Simple but delicious.



wheat flour, starch, water, soy sauce, sugar, salt, dried bonito flakes, dried sardines, shavings, fermented seasonings, food coloring

Curry Rice	¥490
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This dish is simply curry and rice without any toppings. The curry is a bit spicier, but it makes a great match for fried food.



beef, water, rice, vegetable oil, rice flour, oils and fats (beef fat, pork oil, corn oil), wheat flour, vegetables & fruits (potatoes, bananas, onions, ginger, garlic), sugar, salt, curry powder, Worcester sauce, lactose, beef extract, spices, defatted milk powder, chicken bouillon, grape sugar, emulsifier