



Hokkaido Kuroge Wagyu Steak • Bouillabaisse

Exclusive Chef's *Dinner*

Hokkaido Kuroge Wagyu Tenderloin 130g

Hokkaido Kuroge Wagyu Sirloin 220g

Bouillabaisse "Bounty of the Sea"

Choice of one main

Served with salad, fries & grilled vegetables • Rice or baguette

SET MENU ¥16,000 **À LA CARTE** ¥13,000
(MAIN ONLY)

Thu–Sun • 20 guests daily • from 17:00 • Last Order 20:00

BARLEY GRILL AND BAR • 1F



Every M Moment tells a story.

HOKKAIDO BLACK WAGYU

Shiraoi Beef

An Unforgettable Culinary Journey Inspired by Hokkaido

北海道黒毛和牛 白老牛 北海道が誇る至高の美食体験

Discover the heritage of Hokkaido through the exceptional flavor of Shiraoi Beef, where local tradition, craftsmanship, and culinary artistry come together in every bite.

Hokkaido's Finest Wagyu Experience

Raised in the pristine natural surroundings of Shiraoi, Hokkaido, Shiraoi Beef is celebrated as one of Japan's most distinguished Wagyu brands. Nurtured with exceptional care and generations of expert craftsmanship, it embodies the finest traditions of Japanese beef production.

Renowned for its exquisite marbling, remarkable tenderness, and rich umami, Shiraoi Beef delivers a luxurious melt-in-your-mouth experience, complemented by a delicate sweetness and elegant finish. Its outstanding quality has earned recognition from discerning gourmets both in Japan and around the world.

At Hotel Sosei Sapporo MGallery Collection, our chefs showcase this exceptional local treasure in an exclusive dining experience, thoughtfully paired with the finest seasonal ingredients from Hokkaido.

We invite you to discover an unforgettable culinary journey, celebrating the authentic flavors and timeless heritage of Hokkaido.

北海道が誇る至高の黒毛和牛

北海道・白老町の豊かな自然と澄んだ水、そして生産者の卓越した肥育技術によって育まれる白老牛は、北海道を代表する黒毛和牛ブランドのひとつです。

きめ細やかな霜降りが織りなす上質な肉質は、口に含んだ瞬間にとろけるような柔らかさと、芳醇な旨味、そして上品な甘みをもたらします。その豊かな風味と繊細な味わいは、日本国内はもとより、世界中の美食家から高い評価を受けています。

ホテル創成札幌 Mギャラリーコレクションでは、この北海道が誇る白老牛を主役に、シェフが季節の食材とともに仕立てる特別なディナーをご用意しました。

北海道の大地が育んだ至高の味わいとともに、心に残る美食のひとつをお楽しみください。



SHIRAOI
白老町