



KIRIN CITY 2025  
HOKKAIDO  FAIR

# 北海道フェア

2025.5.7wed. ▶▶▶ 6.3tue.



水蛸 インカのめざめ クリームチーズ 北の凍れ豚

キリンシティのおすすめ素材メニュー



Some menu items may sell out quickly, depending on availability of ingredients.



# ~Kirin City's~ Menu of Recommended Ingredients

Limited Time

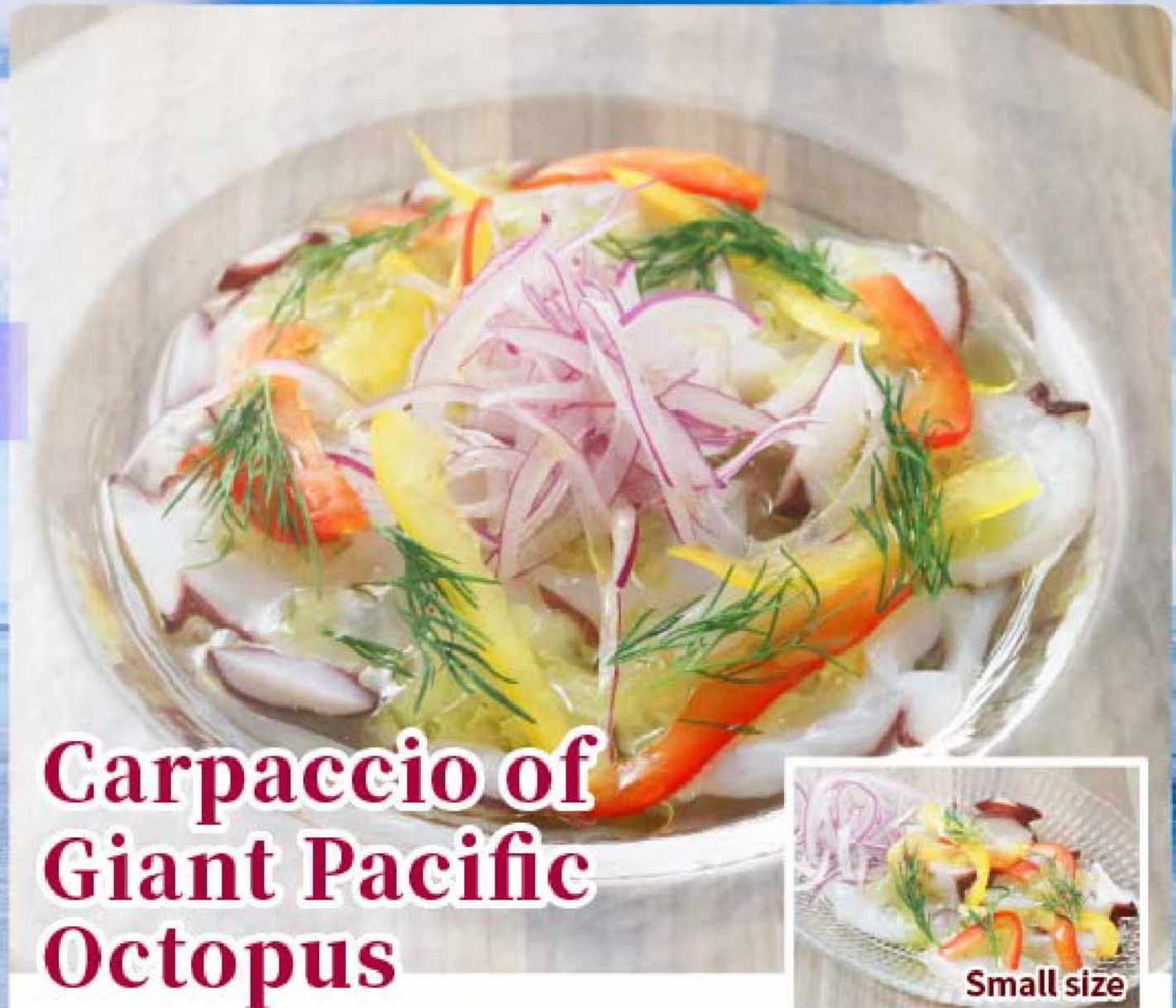
5.7 Wed. ~ 6.3 Tue.

Limited  
Time  
Recommended  
Ingredients



## Giant Pacific octopus From Hokkaido

We offer Giant Pacific octopus caught in the Sea of Okhotsk and off the coast of eastern Hokkaido that have been quickly processed to ensure freshness. Enjoy this refreshing carpaccio of Giant Pacific octopus that is sweet and gets tastier the more you chew it!



## Carpaccio of Giant Pacific Octopus

Red onion, paprika, virgin olive oil,  
dill, pickles, French dressing,  
white soup stock,  
apple cider vinegar

Small

¥680

Regular

¥1,180

Some menu items may sell out quickly, depending on availability of ingredients.



# ~Kirin City's~ This month's recommended seasonal ingredients

Limited Time

5.7 Wed. ~ 6.3 Tue.

Limited  
Time  
Seasonal  
Ingredients

## Inca's Awakening From Hokkaido

Inca's Awakening is a variety of small-grained potato that is popular in the Andes, where it originates, but has been improved so that it can also be grown in Japan. It has sweetness similar to sweet potato, and cutting it exposes the bright yellow flesh. Straight after they are harvested in September, the temperature is kept at about 1 or 2 degrees Celsius, and the potatoes are left to mature in a refrigerator until all the starch in them is converted to sugar.



### German Potatoes Made With Inca's Awakening

Onion, lamb garlic sausage, cultured butter,  
black pepper, parsley, mozzarella cheese

¥800



### Baked Potato (Inca's Awakening)

Dill, white wine, mayonnaise, French dressing,  
cream cheese, bacon, chicken stock,  
black pepper, onion

¥680

Some menu items may sell out quickly, depending on availability of ingredients.



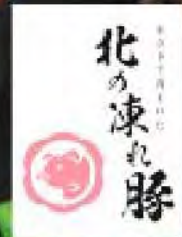
# ~Kirin City's~ Menu of Recommended Ingredients

Limited Time

5.7 Wed. ~ 6.3 Tue.

Limited  
Time  
Recommended  
Ingredients

## Shibare Pork of the North From Tokachi, Hokkaido



Shibare Pork of the North is carefully selected pork that has passed strict standards even among pork produced in Hokkaido. The quality is maintained by keeping the temperature between -5°C and -3°C, ensuring that the freshness and flavor remain. Don't miss this opportunity to try Shibare Pork of the North that the producers have made while paying great attention to detail ♪

## Shibare Pork of the North Homemade Grilled Pork

Komatsuna, mala (spicy) sauce, chili pepper, scallion, garlic, ginger, star anise, sweet and spicy sauce, potato starch black pepper

Small

¥680

Regular

¥1,180



Small size

## Roasted Shibare Pork of the North

Garlic, cloves, sauerkraut, chicken stock, potato starch, black pepper, white wine, white sugar

¥1,380



Some menu items may sell out quickly, depending on availability of ingredients.



# ~Kirin City's~ Menu of Recommended Ingredients

Limited Time

5.7Wed.~6.3Tue.

Limited  
Time  
Recommended  
Ingredients

## Hokkaido cream cheese From Hokkaido

Even in summer, the average temperature is cool at around 18°C, making the Konsen area of Hokkaido an ideal environment for cattle that don't like heat. Cream cheese made using raw milk from this region has a gentle milky taste, a mellow salty flavor, and a smooth texture. It is a cheese that goes well with a variety of ingredients because it is easy to combine with them.

## Hokkaido Cream Cheese & Dried Fruits

Crackers, mixed fruit, white wine, honey, lemon,  
apple cider vinegar

Note: White wine is used. Please be careful if you don't like alcohol.

¥680

## Cream Cheese Fritters

Fritter dough

Piping  
hot

¥680

Some menu items may sell out quickly, depending on availability of ingredients.



# 2025年 枝豆産地リレーMAP



\*Variety and time may change depending on the circumstances at the production area.

\*Area indicated on the map is an approximate location.

\*Depending on the situation in the production area, there is a possibility that sales may end early.

“Edamame in season”

Limited  
Time

## Edamame

The edamame season is very short, and both the best time and place to grow them change over time. At Kirin City, we source edamame that are in season right now from all over Japan, and serve freshly boiled ones once we receive an order. We have a wide variety of edamame available from early summer to autumn. Please enjoy them with your favorite beer!

**Limited Time Seasonal Ingredients**

**Boiled Edamame**  
Great with beer!

**¥730**

Some menu items may sell out quickly, depending on availability of ingredients.



# ~Kirin City's~ Seasonal special menu

Limited Time

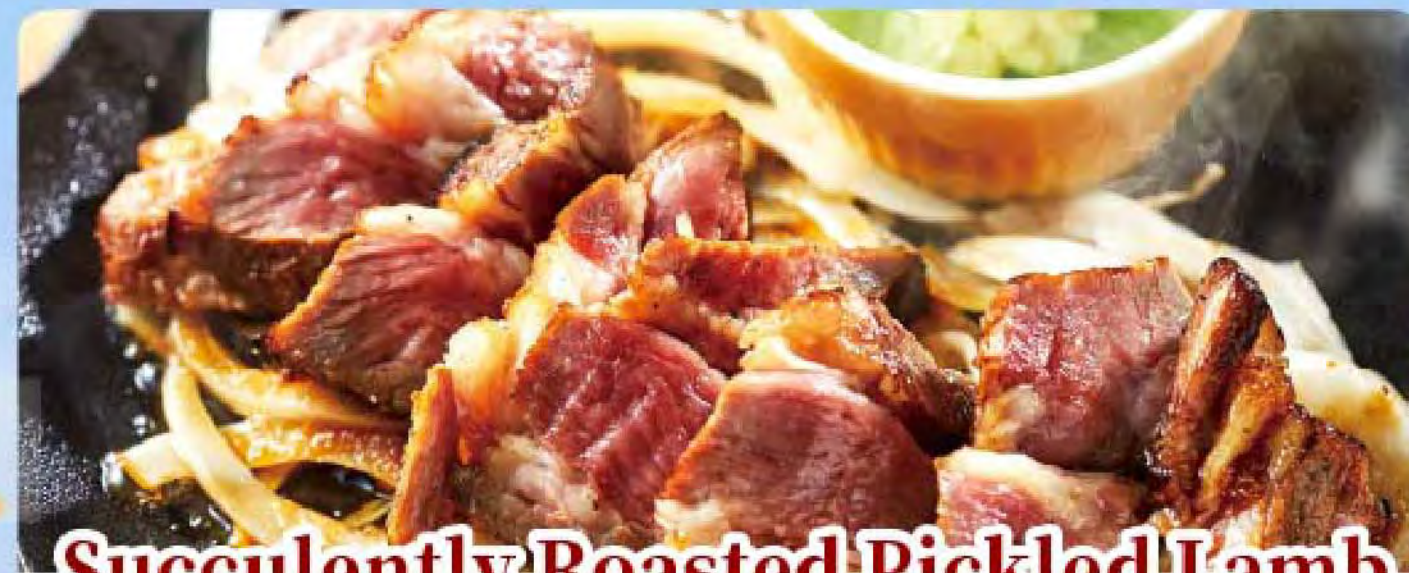
3.5Wed.~6.3Tue.

Limited  
Time  
Recommended  
Ingredients



## Spring lamb From New Zealand

Spring lamb is a seasonal lamb from animals raised on highly nutritious grass from spring to early summer in New Zealand, with its abundant nature. They are small in size, have little bad taste, and are characterized by their juicy and soft flavor.



## Succulently Roasted Pickled Lamb

onion, romaine lettuce, horseradish,  
soy-based sauce

¥1,580



## Lamb Appetizer Steak “Lamb Steak”

Teriyaki sauce, garlic oil, Italian parsley,  
black pepper, mixed spices, French fries

¥850

Some menu items may sell out quickly, depending on availability of ingredients.