

YAMAZATO



AUTHENTIC JAPANESE KAISEKI CUISINE

Yamazato at Hotel Okura Amsterdam serves authentic Japanese haute cuisine, Kaiseki Ryori.

It is the first traditional Japanese restaurant in Europe to be awarded a Michelin star. The acclaimed multi-course experience is led by Executive Chef Masanori Tomikawa and the cuisine focuses on the purity of traditional Japanese ingredients, in a minimalistic, balanced style.

The restaurant is enveloped in Japanese wood, with floor to ceiling views onto the serene Japanese garden. Traditional kimono-clad waitresses serve delicately-crafted Kaiseki dishes, while at the sushi counter decades of expertise are on show as chefs prepare sushi and sashimi. Through the sliding screen doors lies the traditional tatami room, ideal for private meetings or special occasions.

INFORMATION

1 Michelin star

Capacity: 120 guests

Executive Chef & Manager:
Masanori Tomikawa

HOURS

Lunch (Sat & Sun): noon - 2.00 pm

Dinner (daily): 6.30 pm - 9.30 pm

PRIVATE ROOMS

Tatami: of up to 8 guests

Deshima: of up to 26 guests

Aoi: of up to 12 guests

Minimum revenue requested

CONTACT

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Yamazato