

葵 AOI KAISEKI

寒冷の候

Tsukidashi

Monkfish liver with turnip and tofu
Deep-fried eel, avocado and yuba

Owan

Clear fish soup with lobster shinjo

Tsukuri

Daily sashimi selection

Yakimono

Grilled sea bass with bottarga and sake lees

Shinogi

Duck breast namasu

Shiizakana

Traditional Japanese hot pot with thinly sliced beef

OR

Japanese Wagyu steak 100 gram + supplement of € 65

Shokuji

Steamed rice with madai and yuzu, Japanese pickles, miso soup

Mizukashi

Selection of seasonal Japanese desserts

170

Matching wine and sake arrangement (5 glasses) 95

Please let us know if you have any dietary wishes or allergies, so we can accommodate our service to your demands

Kindly be aware that we use sustainable products in Yamazato



銀杏 ICHO KAISEKI

寒冷の候

Tsukidashi

Monkfish liver with turnip and tofu
Deep-fried eel, avocado and yuba

Owan

Clear fish soup with spiny lobster and vegetables

Tsukuri

Daily sashimi selection

Shinogi

Duck breast namasu

Shiizakana

Chargrilled Japanese Wagyu steak

Shokuji

Steamed rice with madai and yuzu, Japanese pickles, miso soup

Mizukashi

Selection of seasonal Japanese desserts

195

Matching wine and sake arrangement (4 glasses)

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