

# CLASSIC

## Amuse

Tuna tataki | Shiso miso

Sea salt crusted daily fish | Leek sauce

Canadian lobster | Yuzu butter

Daily Wagyu steak | Seasonal vegetables

Chicken fried rice | Japanese pickles

Sazanka pancake | Japanese ice cream

195

5 glasses combination of wine and sake experience 115

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 Sazanka



鉄板焼  
さざんか

# SEASONAL

## Amuse

Smoked scallop | Daikon | Purple shiso dressing

Veal shabu shabu | Clear soup | Bamboo shoot

Madai | Kinome miso | Yuzu cream

Japanese “crossbreed” beef steak | Wasabi | Magma salt

OR

Daily Wagyu beef | Wasabi | Magma salt  
*+ supplement 65*

Takikomi gohan | Prawn | Gari

Matcha millefeuille | Strawberry daifuku | Sesame ice cream

160

5 glasses combination of wine and sake experience 115

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 Sazanka



鉄板焼  
さざんか