

## 冬麗 楓 **KAEDE KAISEKI**

### **Tsukidashi**

Simmered beef, dashi jelly, turnip  
Deep – fried oyster, yuba tofu

### **Owan**

Cauliflower surinagashi soup, lobster

### **Tsukuri**

Daily sashimi selection

### **Yakimono**

Grilled black cod, yukou sauce

### **Shinogi**

Shimesaba mackerel with seasonal vegetables

### **Shiizakana**

Hoba – yaki beef, magnolia leaf  
or

Hoba – yaki grilled seabass, scallop, shrimp

**OR**

Japanese wagyu steak 100 gram  
(Supplement € 65)

### **Shokuji**

Japanese steamed rice ankake style  
Snow crab, tofu, kinoko mushrooms,  
pickles, miso soup

**OR**

Sushi assortment 5 pieces  
(Supplement € 30)

### **Mizukashi**

Selection of seasonal Japanese desserts

175

Matching wine and sake arrangement (5 glasses) 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 Yamazato



## 秋夕映 銀杏 **ICHO KAISEKI**

### **Tsukidashi**

Simmered beef, dashi jelly, turnip  
Deep – fried oyster, yuba tofu

### **Owan**

Cauliflower surinagashi soup, lobster

### **Tsukuri**

Daily sashimi selection

### **Yakimono**

Grilled black cod, yukou sauce

### **Shinogi**

Shimesaba mackerel with seasonal vegetables

### **Shiizakana**

Japanese wagyu steak 100 gram

### **Shokuji**

Sushi assortment 5 pieces

### **Mizukashi**

Selection of seasonal Japanese desserts

250

Matching wine and sake arrangement (5 glasses) 115

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