

CLASSIC

Amuse

Tuna tataki | Truffle dressing

Seasalt crusted daily fish | Leek sauce

Canadian lobster | Yuzu butter

Daily wagyu steak | Wasabi | Magma salt

Chicken fried rice | Japanese pickles

Sazanka pancake | Japanese ice cream

205

5 glasses combination of wine and sake 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

Sakura cured madai | Udo and wakame | Sakura an

Scallops & Wagyu bresaola | Asparagus | Shiso plum oil

Salt Marsh lamb | Broad beans | Kinome miso

Japanese “crossbreed”
beef steak

Or

Daily Wagyu beef
(+Supplement 65)

Takikomi gohan | Vongole | Takenoko

Matcha Matcha Matcha | Amaou strawberries

170

5 glasses combination of wine and sake 115

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鉄板焼
せざんか