

仲春 楓 KAEDE KAISEKI

Tsukidashi

Simmered beef, ginger

Shrimp, lotus root, Uguisu sauce

Owan

Cauliflower surinagashi soup, kumoko

Tsukuri

Daily sashimi selection

Yakimono

Grilled black cod, marinated with sake, sakura cherry blossom

Shinogi

Seared hamachi with seasonal vegetables

Shiizakana

Grilled beef rolls with vegetables

Or

Traditional Japanese seafood hot pot

OR

Japanese wagyu steak 100 gram
(Supplement € 65)

Shokuji

Japanese steamed rice ankake style

Snow crab, white fish, tofu

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



仲春 銀杏 ICHO KAISEKI

Tsukidashi

Simmered beef, ginger

Shrimp, lotus root, Uguisu sauce

Owan

Cauliflower surinagashi soup, kumoko

Tsukuri

Daily sashimi selection

Yakimono

Grilled black cod, marinated with sake, sakura cherry blossom

Shinogi

Seared hamachi 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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