

青嶺 楓 KAEDE KAISEKI

Tsukidashi

Nasu, tako, zunda - ae

Kani -su, Sudachi jelly

Deep – fried lobster, lotus root, corn sauce

Owan

Japanese clear soup, scallop shinjo

Tsukuri

Yamazato sashimi selection

Yakimono

Seabass, Karashi dengaku miso

Shiizakana

Traditional Japanese hot pot

OR

Japanese wagyu steak 100 gram  
(Supplement € 65)

*Thinly sliced beef*

*Or*

*Seafood*

*Shokuji*

Japanese steamed rice, kabayaki unagi, burdock

Pickles, miso soup

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



青嶺 銀杏 ICHO KAISEKI

Tsukidashi

Nasu, tako, zunda - ae

Kani -su, Sudachi jelly

Deep – fried lobster, lotus root, corn sauce

Owan

Japanese clear soup, scallop shinjo

Tsukuri

Yamazato sashimi selection

Yakimono

Seabass, Karashi dengaku miso

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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