



AUTHENTIC JAPANESE KAISEKI CUISINE

Welcome to Yamazato Restaurant at Hotel Okura Amsterdam.

Yamazato Restaurant is the first traditional Japanese restaurant in Europe to be awarded a Michelin star in 2002.

The standards that apply to the Kaiseki cuisine differ greatly from those of modern Japanese cuisine. Yamazato Restaurant offers a great variety of menus, all composed following the classical Kaiseki structure, like Hana, Tori, Kaze and Tsuki Kaiseki. We can combine these menus as 'Kachou Fuugetsu' which literally means flower, bird, wind and moon, but more commonly translated to 'experiencing the beauty of nature'.

The dishes, tableware and kimonos of the waitresses are all immersed with symbolism following the changes of the seasons. The restaurant breathes a classical atmosphere and gives you the instant feeling of being in Japan.

Should you have any dietary requirements or allergies, please contact our service staff for recommendations

花 HANA KAISEKI

Chef's Recommendation
Seasonal Menu for December 2017

"Zensai"

"Miso and Shira-ae" Chrysanthemum and crab with miso and tofu sauce

"Aburi Sushi" Sushi of lightly seared eel

"Namasu" Kaki fruit with vinegar

"Kamo jibu-ni" Simmered duck breast with sweet soy sauce

"Kaki-dengaku" Deep fried oyster with Dengaku sweet miso

"Owan"

Clear fish soup with cod and grated turnip

"Tsukuri"

Sashimi of brill, toro, tuna and seared squid

"Yakimono"

"Namba-yaki" Grilled Hiramasa king fish served with chopped leek and ginger

"Isobe-yaki" Grilled scallop with seaweed

"Shiizakana"

Sukiyaki of beef and vegetables served with egg sauce

upgrade to Japanese A5 Wagyu 100 gram + € 45.00

"Shokuji"

"Shokuji" Steamed rice with sea bream and lotus root served with miso soup

"Mizukashi"

Selection of seasonal Japanese desserts

€ 115.00

Matching wine and Sake arrangement € 85.00

The Hana Kaiseki menu has to be ordered before 8.30 pm

Minimum of two people

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Our bluefin tuna is ICCAT certified, if alternatives are desired
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鳥 TORI KAISEKI

With grilled fillet of beef as main course

“Tsukidashi” amuse bouche

“Owan” clear fish soup

“Tsukuri” sliced raw fish

“Tempura” deep-fried shrimps, fish and vegetables

“Wafu-steak” grilled fillet of beef with Wafu sauce, Miso soup and rice

upgrade to Japanese Wagyu 100 gram + € 45.00

“Mizukashi” dessert

€ 85.00

風 KAZE KAISEKI

With Nigiri-sushi as main course

“Tsukidashi” amuse bouche

“Owan” clear fish soup

“Yakimono” grilled fish

“Tempura” deep-fried shrimps, fish and vegetables

“Nigiri-sushi” a special selection of Sushi and Miso soup

“Mizukashi” dessert

€ 85.00

月 TSUKI KAISEKI

Vegetarian menu

“Tsukidashi” amuse bouche

“Owan” kelp soup

“Mukozuke” seaweed salad

“Yakimono” grilled vegetables

“Takiawase” simmered vegetables

“Sunomono” salad with vinegar

“Shojin-age” Tempura of vegetables, Miso soup and rice

“Mizukashi” dessert

€ 75.00

The Tori, Kaze and Tsuki Kaiseki menu have to be ordered before 9 pm

Minimum of two people