

SAZANKA SEASONAL

Oesters en enoki paddenstoelen, vermouth-miso saus
Oysters and enoki mushrooms, vermouth-miso sauce
Pinot Gris Tradition, Domaine Hugel, Riquewihr, France

Lichtgerookte 'Hamachi', truffel-tamago saus
Lightly smoked 'Hamachi, truffle-tamago sauce
Chorey-Les-Beaune "Les Beaumonts", Arnoux Père et Fils, Burgundy, France

Eendenborst 'Yuan Yaki' met tempura van soba noedels
Duck breast 'Yuan Yaki' with tempura of soba noodles
Thelema Mountain White, Western Cape, South Africa

Groenten omwikkeld met dingesneden Wagyu rundvlees
Vegetables wrapped in thinly sliced Wagyu beef
Brouilly, Domaine de Bel-Air, Beaujolais, France

US Black Angus ossenhaas 120 gram, seizoensgroenten
US Black Angus beef fillet 120 grams, seasonal vegetables
Or

Japans Wagyu ossenhaas 100 Gram + € 60.00
Japanese Wagyu beef fillet

Or

Japans Wagyu van de dag 100 Gram + € 45.00
Daily Japanese Wagyu beef
Zinfandel, Seghesio, Sonoma County, USA

Gebakken rijst met omelet en koningskrab, Japans zoetzuur
Fried rice with omelet and king crab, Japanese pickles

Gebakken 'Red Love' appel met saké roomijs
Baked 'Red Love' apple and sake ice cream
Casa Roma, Manzoni Moscato, Italy

€ 115.00

Bijpassend wijn- of sake arrangement à € 80, - per persoon
Matching wine- or sake arrangement at the cost of € 80.00 per guest

In geval van dieetwensen of allergieën vragen wij u om contact op te nemen met uw gastheer of gastvrouw
Should you have any dietary requirements or allergies, please contact our service staff for recommendations

Gelieve dit menu met minimaal 2 personen te bestellen
Please order this menu with a minimum of 2 persons

鉄板焼
せぞんか