

楓 KAEDE KAISEKI

秋雨の候

Tsukidashi

Scallops, shira-ae

Deep-fried eel, hisui nasu aubergine

Owan

Japanese clear soup, fish paté with minced prawn

Tsukuri

Yamazato sashimi selection

Yakimono

Seasonal grilled fish, sugiitayaki, cedar wood

Shinogi

Daily fish, seasonal vegetables

Shiizakana

Traditional Japanese hot pot

OR

Japanese wagyu steak 100 gram
(Supplement € 65)

Thinly sliced beef

Or

Lobster with sea bream

Shokuji

Japanese grain rice, yellowtail

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



銀杏 ICHO KAISEKI

秋雨の候

Tsukidashi

Scallops, shira-ae

Deep-fried eel, hisui nasu aubergine

Owan

Japanese clear soup, fish paté with minced prawn

Tsukuri

Yamazato sashimi selection

Yakimono

Seasonal grilled fish, sugiitayaki, cedar wood

Shinogi

Daily fish, 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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