

# CLASSIC

## Amuse

Tuna tataki | Truffle dressing  
*Supplement Oscietra caviar 10 grams + 60*

Seasalt crusted daily fish | Leek sauce

Canadian lobster | Miso butter sauce

Daily Wagyu steak 100 gram	or	Daily Wagyu steak 150 gram <i>Supplement + 32,50</i>
-------------------------------	----	--

Chicken fried rice	or	Wagyu fried rice <i>Supplement + 15</i>
--------------------	----	--

Sazanka pancake | Japanese ice cream  
*Château d'Yquem Supplement + 95*

205

5 glasses combination of wine and sake 125  
Champagne experience 225

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 Sazanka



鉄板焼  
さざんか

# SEASONAL

## Amuse

Salmon ruibe | Oscietra caviar | Monaka

Gillardeau N°2 Oyster | Aubergine | Koji miso

Duck breast | Japanese leek | Autumn truffle

Japanese "crossbreed"  
beef steak

Or

Daily Wagyu beef  
*Supplement + 65*

Itokodon | Guinea fowl | Yuzu shichimi

Puff pastry | Ichida-kaki | Maple parfait  
*Château d'Yquem Supplement + 95*

170

5 glasses combination of wine and sake 125  
Champagne experience 225

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 Sazanka



鉄板焼  
さざんか