

楓 KAEDE KAISEKI

霜降

Osuimono
Otsukimi tofu

Sakizuke
Hamachi | Chrysanthemum | Dashi
Octopus | Aubergine | Rikyu jelly
Herring roe | Scallop | Sake kasu cream

Tsukuri
Yamazato sashimi selection

Yakimono
Madai kara-age | Snow crab | Ankake

Traditional Japanese hot pot	Shiizakana	
Simmered beef	OR	Japanese Wagyu steak
Or		Supplement +65
Daily seafood		

Shokuji
Rice with burdock | Miso soup | Japanese side dishes

Mizumono
Selection of seasonal Japanese desserts
Château d'Yquem Supplement +95

175

Sommelier's pairing 6 glasses

Harmony	150
Prestige	250

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

霜降

Osuimono
Otsukimi tofu

Sakizuke
Hamachi | Chrysanthemum | Dashi
Octopus | Aubergine | Rikyu jelly
Herring roe | Scallop | Sake kasu cream

Tsukuri
Yamazato sashimi selection with lobster

Yakimono
Madai kara-age | Snow crab | Ankake

Shiizakana
Japanese Wagyu steak

Shokuji
Sushi assortment 5 pieces
Miso soup | Japanese pickles

Mizumono
Selection of seasonal Japanese desserts
Château d'Yquem Supplement +95

250

Sommelier's pairing 6 glasses

Harmony	150
Prestige	250

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