

楓 KAEDE KAISEKI

長月

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

175

Sommelier's pairing 6 glasses

Harmony	135
Prestige	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 Yamazato



銀杏 ICHO KAISEKI

長月

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

250

Sommelier's pairing 6 glasses

Harmony 150

Prestige 250

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