

WAGYU

Amuse

Wagyu fillet tataki | Truffle dressing

**Dom Pérignon 2017*

Wagyu chuck roll yuan-yaki | Ikura | Rausu-kombu

**Châteauneuf-du-Pape Blanc Magis Le Moine 2021*

Smoked Wagyu Sirloin | Poppy seeds | Beetroot miso

**Gevrey-Chambertin Ostrea Domaine Trapet Père & Fils 2020*

Daily Wagyu steak

100 gram

or

Daily Wagyu steak

150 gram

(Supplement + 32,50)

**Château Pontet Canet – Pauillac 2015*

Wagyu fried rice

Satsumaimo tart | Matcha ice cream | Pomegranate sauce

**Château D'Yquem 2019*

310

*Prestige wine pairing 450

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

CLASSIC

Amuse

Tuna tataki | Truffle dressing

Seasalt crusted daily fish | Leek sauce

Canadian lobster | Miso butter sauce

Daily Wagyu steak
100 gram

or

Daily Wagyu steak
150 gram
(Supplement + 32,50)

Chicken fried rice

or

Wagyu fried rice
(Supplement + 15)

Sazanka pancake | Japanese ice cream
Château d'Yquem Supplement + 115

215

5 glasses wine and sake pairing 125
Prestige French wine pairing 250

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鉄板焼
まじえ

SEASONAL

Amuse

Rice panko crusted oyster | Ponzu radish | Wasabi mayonnaise

Salmon yuan-yaki | Ikura | Rausu-kombu

Lightly smoked duck | Poppy seed | Beetroot miso

US Black Angus beef fillet
100 grams
or
150 grams
Supplement + 17.50

Or Daily Wagyu beef 100 grams
Supplement + 65
or
150 grams
Supplement + 97,50

Nameko gohan | Chicken soboro | Ajitama

Satsumaimo tart | Matcha ice cream | Pomegranate sauce
Château d'Yquem Supplement + 115

170

5 glasses wine and sake pairing 125
Prestige French wine pairing 250

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鉄板焼
さざんか