

WAGYU

Amuse

Wagyu fillet tataki | Shiso miso sauce

**Dom Pérignon 2017*

Wagyu fillet | Rice Cracker | Namban-pickles

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

Wagyu ribeye yaki-shabu | Kimi oroshi | Bannou-negi

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

Daily Wagyu steak

or

Daily Wagyu steak

100 gram

150 gram

(Supplement + 32,50)

**Château Pontet Canet – Pauillac 2015*

Wagyu fried rice

Melon Nikka whisky flambé | Milk ice cream

**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 rikyu yaki | Shiso miso sauce

Seasalt crusted daily fish | Leek sauce

Canadian lobster | Plum 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

205

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

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鉄板焼
さざんか

SEASONAL

Amuse

Langoustine | Name-rou | Saffron miso

Hamachi | Rice cracker | Namban-pickles

Japanese crossbred beef yaki-shabu | Kimi oroshi | Bannou-negi

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

Edamame gohan | Livar pork | Sapporo beer

Melon Nikka whisky flambé | Milk ice cream
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