

# 楓 KAEDE KAISEKI

## 卯月

Sakizuke

Squid | White asparagus | Kinome miso

Shunsai

Monaka | Shiitake | Spinach | Sesame cream

Lily bulb | Puffed rice | Cheese

Snow crab | Daikon

Ume plum

Mushimono

Madai | Crystal shrimps | Homard an

Uona

Yamazato sashimi selection

Yakimono

Black cod | Saikyo miso | Soy milk foam

Shiizakana

Traditional Japanese hot pot

OR

Japanese Wagyu steak

Beef tantan

Supplement +65

Or

Seafood tantan

Shokuji

Rice with hamachi | Clear fish soup | Japanese pickles

Mizumono

Chawanmushi | Red bean ice cream | Rhubarb sauce

Seasonal fruits | Champagne jelly

Château d'Yquem Supplement +95

175

Sommelier's pairing

Harmony 160

Prestige 260

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

## 卯月

Sakizuke

Squid | White asparagus | Kinome miso

Shunsai

Monaka | Shiitake | Spinach | Sesame cream

Lily bulb | Puffed rice | Cheese

Snow crab | Daikon

Ume plum

Mushimono

Madai | Cristal shrimps | Homard an

Uona

Sushi assortments 5 pieces

Yakimono

Black cod | Saikyo miso | Soy milk foam

Shiizakana

Japanese Wagyu steak

Lobster nyumen

Lobster | Somen | Mitsuba

Mizumono

Chawanmushi | Red bean ice cream | Rhubarb sauce

Seasonal fruits | Champagne jelly

Château d'Yquem Supplement +95

250

Sommelier's pairing

Harmony 160

Prestige 260

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