

楓 KAEDE KAISEKI

文月

Sakizuke
Surinagashi of tomato
Scallop | Junsai | Cucumber

Shunsai
Jade eggplant | Snow crab | Ikura
Octopus | Black beans | Pumpkin paste
Tuna tsukune | Summer truffle | Egg yolk sauce

Uona (Sashimi)
Lobster | Tuna | Mandarin vinegar jelly

Shinogi
Sea bream | Somen noodles | Enoki | Sesame sauce

Yakimono
Sea bass | Tomalley | Yuzu kosho ankake

Shiizakana
Beef hotpot OR Japanese Wagyu steak
or Upgrade +65
Daily fish & prawn tempura

Shokuji
Rice | Salmon | Shiso | Ume
Miso soup | Japanese pickles

Mizumono
Jimami tofu | Strawberry sorbet | Peanut cream
Cherries | Strawberries | Kuromitsu

175

Sommelier's pairing

Harmony 160

Prestige 260

*Indulgence 450

*Including Dom Pérignon and Bourgogne Grand Cru

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



银杏 ICHO KAISEKI

文月

Sakizuke
Surinagashi of tomato
Scallop | Junsai | Cucumber

Shunsai
Jade eggplant | Snow crab | Ikura
Octopus | Black beans | Pumpkin paste
Tuna tsukune | Summer truffle | Egg yolk sauce

Uona (Sashimi)
Lobster | Tuna | Mandarin vinegar jelly

Shinogi
Sea bream | Somen noodles | Enoki | Sesame sauce

Yakimono
Sea bass | Tomalley | Yuzu kosho ankake

Shiizakana
Japanese Wagyu steak

Shokuji
Sushi assortment 5 pieces
Miso soup | Japanese pickles

Mizumono
Jimami tofu | Strawberry sorbet | Peanut cream
Cherries | Strawberries | Kuromitsu

250

Sommelier's pairing

Harmony 160

Prestige 260

*Indulgence 450

*Including Dom Pérignon and Bourgogne Grand Cru

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