

楓 KAEDE KAISEKI

水無月

Sakizuke
Green pea soup | Dashi
Lily bulb paste | Macadamia nut

Shunsai
Squid | White asparagus | Baby leaves | Kinome miso
Snow crab | Daikon
Broad beans | Puffed rice
Ume plum

Shinogi
Hamachi | Somen noodles | Pickled wasabi

Uona
Yamazato sashimi selection
(Sommelier recommendation)
Dom Pérignon 2017 Supplement +79

Yakimono
Sea bass | Asparagus purée | Soy milk foam

Shiizakana
Japanese sansho hot pot OR Japanese Wagyu steak
Beef or Seafood Supplement +65

Shokuji
Shin shoga rice | Crystal shrimps
Miso soup | Fish dumpling | Japanese pickles

Mizumono
Jimami Tofu | Strawberry sorbet | Peanut cream
Cherries | Strawberries | Kuromitsu
(Sommelier recommendation)
Château d'Yquem Supplement +115

175

Sommelier's pairing
Harmony 160
Prestige 260
Indulgence 425
(Prestige including Dom Pérignon 2017 and Château d'Yquem)

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

水無月

Sakizuke

Green pea soup | Dashi
Lily bulb paste | Macadamia nut

Shunsai

Squid | White asparagus | Baby leaves | Kinome miso
Snow crab | Daikon
Broad beans | Puffed rice
Ume plum

Shinogi

Hamachi | Somen noodles | Pickled wasabi

Uona

Yamazato sashimi selection
(Sommelier recommendation)
Dom Pérignon 2017 Supplement +79

Yakimono

Sea bass | Asparagus purée | Soy milk foam

Shiizakana

Japanese Wagyu steak

Shokuji

Sushi assortment 5 pieces
Miso soup | Japanese pickles

Mizumono

Jimami Tofu | Strawberry sorbet | Peanut cream
Cherries | Strawberries | Kuromitsu
(Sommelier recommendation)
Château d'Yquem Supplement +115

250

Sommelier's pairing

Harmony 160

Prestige 260

Indulgence 425

(Prestige including Dom Pérignon 2017 and Château d'Yquem)

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