

楓 KAEDE KAISEKI

弥生

Sakizukewan
Madai soup

Shunsai
Scallop | Mitsuba
Lily bulb | Puffed rice | Cheese
Monaka | Shiitake | Spinach | Sesame cream

Mushimono
Black cod | Saikyo-mushi | Lotus root paste

Tsukuri
Yamazato sashimi selection

Yakimono
Hamachi | Daikon radish | Teriyaki

	Shiizakana	
Traditional Japanese hot pot	OR	Japanese Wagyu steak
Simmered beef		Supplement +65
Or		
Daily seafood		

Shokuji
Rice with tuna | Miso soup | Umaki | Japanese pickles

Mizumono
Selection of seasonal Japanese desserts
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



银杏 ICHO KAISEKI

弥生

Sakizukewan
Madai soup

Shunsai
Scallop | Mitsuba
Lily bulb | Puffed rice | Cheese
Monaka | Shiitake | Spinach | Sesame cream

Mushimono
Black cod | Saikyo-mushi | Lotus root paste

Tsukuri
Yamazato sashimi selection with lobster

Yakimono
Hamachi | Daikon radish | Teriyaki

Shiizakana
Japanese Wagyu steak

Shokuji
Sushi assortment 5 pieces
Miso soup | Japanese pickles

Mizumono
Selection of seasonal Japanese desserts
Château d'Yquem Supplement +95

250

Sommelier's pairing

Harmony 160

Prestige 260

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