

楓 KAEDE KAISEKI

皐月

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

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

Mushimono
Madai | Crystal shrimps | Homard an

Uona
Yamazato sashimi selection

Yakimono
Sea bass | Asparagus puree | Soy milk foam

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

Shokuji
Shin shoga rice | Clear fish soup | Japanese pickles
Hamachi | Nanban sauce

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



银杏 ICHO KAISEKI

皐月

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

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

Mushimono
Madai | Crystal shrimps | Homard an

Uona
Yamazato sashimi selection

Yakimono
Sea bass | Asparagus puree | Soy milk foam

Shiizakana
Japanese Wagyu steak

Shokuji
Sushi assortment 5 pieces
Miso soup | Japanese pickles

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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