

楓 KAEDE KAISEKI

卯月

Sakizuke

Inktvis | Witte asperges | Kinome miso

Shunsai

Monaka | Shiitake | Spinazie | Sesamcrème

Leliebol | Gepofte rijst | Kaas

Sneeuwkrab | Daikon

Ume pruim

Mushimono

Madai | Kristalgarnalen | Homard an

Uona

Yamazato sashimi selectie

Yakimono

Black cod | Saikyo miso | Sojamelk schuim

Shiizakana

Traditionele Japanse hotpot

Of

Japanse Wagyu steak

Rundvlees tantan

Supplement +65

Of

Vis en zeevruchten tantan

Shokuji

Rijst met hamachi | Heldere vissoep | Japanse zoetzuur

Mizumono

Chawanmushi | Rode bonen ijs | Rabarbersaus

Seizoensfruit | Champagne gelei

Château d'Yquem Supplement +95

175

Sommelier's arrangement

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

卯月

Sakizuke
Inktvis | Witte asperges | Kinome miso

Shunsai
Monaka | Shiitake | Spinazie | Sesamcrème
Leliebol | Gepofte rijst | Kaas
Sneeuwkrab | Daikon
Ume pruim

Mushimono
Madai | Kristalgarnalen | Homard an

Uona
Sushi assortiment 5 stuks

Yakimono
Black cod | Saikyo miso | Sojamelk schuim

Shiizakana
Japanse Wagyu steak

Kreeften nyumen
Kreeft | Somen | Mitsuba

Mizumono
Chawanmushi | Rode bonen ijs | Rabarbersaus
Seizoensfruit | Champagne gelei
Château d'Yquem Supplement +95

250

Sommelier's arrangement

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