

## **YAMAZATO DINNERMENUS**

*~ Minimum of two persons ~*

### **HANA KAISEKI**

Seasonal Menu Consisting of Seven Dishes Specially Prepared by The Executive Chef

€ 90.00

### **YAMAZATO KAISEKI**

Traditional Japanese Fish Menu

Consists of “Zensai” Japanese Appetizer, “Owan” Clear Soup,  
“Sashimi” Three Kinds of Sliced Raw Fish, “Yakimono” Grilled Fish,  
“Nimono” Simmered Vegetables, “Sunomono” Fish Salad in Vinegar,  
“Agemono” Deep-Fried Fish, Miso (Soybean) Soup and “Mizukashi” Dessert

€ 70.00

### **OKURA KAISEKI**

With Grilled Beef Fillet as its Main Course

Consists of “Zensai” Japanese Appetizer, Miso Soup,  
“Sashimi” Three Kinds of Sliced Raw Fish, “Tempura” Deep-fried Shrimps and Fish, “Sansho-yaki”  
Grilled Beef Fillet with Japanese Mushroom Sauce and “Mizukashi” Dessert

€ 60.00

*All Menu served with Japanese Steamed Rice and Pickles, Price is Per Person*

### **SAKURA KAISEKI**

With Specially Selected Grilled Fish as its Main Course

Consists of “Zensai” Japanese Appetizer, Miso (Soybean) Soup,  
“Sashimi” Three Kinds of Sliced Raw Fish,  
“Gyokai Teppan-yaki” Grilled Fish on Iron Plate Served on Small Charcoal Stove,  
Three Pieces of Sushi and “Mizukashi” Dessert

€ 55.00

### **FUJI KAISEKI**

With Specially Selected Beef Fillet as its Main Course

Consists of “Zensai” Japanese Appetizer, Miso Soup, “Tempura” Deep-Fried Shrimps and Fish, “Tohban-  
yaki” Grilled Beef Fillet and Vegetables on Tohban Plate Served on Small Charcoal Stove and  
“Mizukashi” Dessert

€ 55.00

## **ICHO KAISEKI**

*Vegetarian menu*

Consists of “Zensai” Japanese Appetizer, Miso Soup, “Kaiso Salad” Seaweed Salad, “Nimono” Simmered Vegetables, “Shojin Age” Vegetable Tempura, “Tofu Sansho-yaki” Grilled Tofu with Japanese Mushroom Sauce and “Mizukashi” Dessert

€ 50.00

## **YOSENABE KAISEKI**

With Specially Selected Seafood in Casserole as its Main Course

Consists of “Zensai” Japanese Appetizer, “Yakitori” Chicken Teriyaki on Skewers, “Yosenabe” Specially Selected Seafood, Vegetables and Udon Noodle in Japanese Soy Broth (prepared at your table), and “Mizukashi” Dessert

€ 60.00

## **SUKIYAKI KAISEKI**

With Sukiyaki as its Main Course

Consists of “Zensai” Japanese Appetizer, Miso (soybean) soup, “Tempura” Deep-Fried Shrimps and Fish, “Sukiyaki” Sliced Sirloin and Vegetables in Sukiyaki Sauce (prepared at your table), and “Mizukashi” Dessert

€ 58.00

## **SHABU-SHABU KAISEKI**

With Shabu-Shabu as its Main Course

Consists of “Zensai” Japanese Appetizer, “Sashimi” Three Kinds of Sliced Raw Fish, “Shabu-Shabu” Sliced Sirloin, Vegetables and Udon Noodle in Japanese Broth (prepared at your table), and “Mizukashi” Dessert

€ 58.00

## **SUSHI KAISEKI**

With Special Selection of Nigiri-Sushi as its Main Course

Consists of “Zensai” Japanese Appetizer, “Dobin-Mushi” Clear Fish Soup in Old-Fashioned Japanese Teapot, “Tempura” Assortment of Deep-Fried Shrimps, Fish, a and Vegetables, “Nigiri-Sushi” Special Selection of Sushi and “Mizukashi” Dessert

€ 52.50

## **TOKUSEN SUSHI**

“Sakizuke” Small Appetizer, “Owan” Clear Soup or Miso (Soybean) Soup with Nameko Mushrooms and “Tokusen Moriawase” Selected Nigiri-Sushi

€ 40.00

**SUSHI MORIAWASE**

Assortment of Nigiri-Sushi, Served with Miso Soup

€ 28.00

**EDO-MAE CHIRASHI**

Assortment of Sashimi (Slices of Raw Fish) on Sushi Rice in Japanese Bowl, Served with Miso Soup with Nameko Mushrooms

€ 25.00