YAMAZATO

THE OKURA TOKYO

BREAKFAST · LUNCH · DINNER

YAMAZATO AUTHENTIC COURSE

PER GUEST

33000

THE COURSE

Appetizer
Seasonal Appetizer

Salad
Thinly-sliced Vegetable Salad

Grilled Dish
Abalone Steak with Butter Soy Sauce or Excellent Wagyu Beef, Sukiyaki Style (80g)

Tempura
Assorted Tempura (2 Shrimp, 1 Seafood Item, 3 Vegetables)

Sushi
Chef's Choice of 5 Pieces of Nigiri Sushi, Miso Soup

Dessert
Seasonal Fruit

For an additional ¥1,270, you can change the grilled dish to 80g Beef Fillet (Salt-grilled or Teriyaki).

VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

JAPANESE BREAKFAST SET MENU

PER GUEST

6500

TEA

KOSENCHA
Japanese Shiso Herbal Tea

HOJICHA
Hotel-roasted Green Tea

THE SET

Broiled Fish, Simmered Dish, Egg Dish
Small Dish, Salad

You can choose from among the three types of rice
Rice, Rice Porridge, Rice Porridge with Medicinal Herbs

Condiments
Pickled Plum, Simmered Kelp Coated with Bonito Powder, Simmered Young Sardines with Japanese Sansho Pepper

Pickles and Miso Soup
White Jelly Fungus, Chinese Wolfberries, Chives, Pine Nuts, Day Lily

VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

LUNCH

YAMAZATO RECOMMENDATION

HAGI 25000
Appetizer, Soup, Sashimi, Grilled Dish, Simmered Dish, Tempura, Rice and Dessert

Seasonal KAISEKI Lunch Course “AKANE” 16000
Assorted Appetizer, Soup, Grilled Fish, Simmered Dish, Seasonal Rice and Dessert

Sashimi Lunch SET 8300
Appetizer, Assorted Sashimi, Simmered Dish, Seasonal Dish, Rice, Miso Soup and Dessert

Grilled Fish Lunch SET 7800
Appetizer, Grilled Fish of the Day, Simmered Dish, Seasonal Dish, Rice, Miso Soup and Dessert

EEL

Eel Rice in Lacquer Box SET 13500
Eel Rice in Lacquer Box, Vinegared Dish, Miso Soup and Dessert

Small Eel Bowl SET 10000
Small Eel Bowl, Small Dish, Sashimi, Seasonal Dish and Dessert

TEMPURA

Tempura Lunch SET 8800
Appetizer, Salad, Assorted Tempura, Rice, Miso Soup and Dessert

Ten-Jyu Lunch SET 6800
Tempura Rice in Lacquer Box, Vinegared Dish, Miso Soup and Dessert

JAPANESE MEAT MENU

Japanese Beef Ami-Yaki SET 15000
Appetizer, Salad, Grilled Beef with Teriyaki Sauce, Rice, Miso Soup and Dessert

Japanese Beef Suki-ni SET 10000
Appetizer, Sashimi, Vinegared Dish, Simmered Sliced Beef with Sweet Soy Sauce, Rice, Miso Soup and Dessert

VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

LUNCH

SUSHI MENU

OMAKASE 7 Seasonal Dishes, 12 Pieces of Sushi and Miso Soup	45000
FUJI 5 Seasonal Dishes, 10 Pieces of Sushi and Miso Soup	38000
SAI (Lunch) 3 Seasonal Dishes, 8 Pieces of Sushi and Miso Soup	25000
KIKYO 15 Pieces of Nigiri-Sushi and Miso Soup	19500
SUISEN 10 Pieces of Nigiri-Sushi and Miso Soup	15000
SUZURAN 10 Pieces of Nigiri-Sushi and Miso Soup	11000
CHIRASHI-Sushi Chirashi-Sushi and Miso Soup	7500

VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

DINNER

COURSE MENU

AOI 30000
Appetizer, Soup, Sashimi, Grilled Dish, Simmered Dish, Beef Dish, Rice and Dessert

HAGI 25000
Appetizer, Soup, Sashimi, Grilled Dish, Simmered Dish, Tempura, Rice and Dessert

TEMPURA MENU

TAKE 23000
Appetizer, Salad, Assorted Tempura, Kakiage Tempura, Rice and Dessert

UME 20000
Appetizer, Salad, Assorted Tempura, Rice and Dessert

JAPANESE MEAT MENU

Excellent Wagyu Shabu-Shabu SET 31000
Appetizer, Sashimi, Special Beef and Vegetables Shabu-Shabu, Rice or Noodles and Dessert

Wagyu Shabu-Shabu SET 24000
Appetizer, Sashimi, Beef and Vegetables Shabu-Shabu, Rice or Noodles and Dessert

Sirloin Ami-yaki SET 21000
Appetizer, Sashimi, Salad, Grilled Sirloin with Teriyaki Sauce, Rice and Dessert

SUSHI MENU

ALL SUSHI MENU COME WITH ROLLED SUSHI, ROLLED OMELETTE AND MISO SOUP

OMAKASE 45000
7 Seasonal Dishes, 12 Pieces of Sushi

FUJI 38000
5 Seasonal Dishes, 10 Pieces of Sushi

RIN 30000
3 Seasonal Dishes, 8 Pieces of Sushi

VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

DINNER

SUSHI MENU · CONTINUED

NIGIRI BOTAN — 25000
Salad, 15 Pieces of Sushi

VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

A LA CARTE

Lunch and dinner

APPETIZERS / SALAD

	Komochi Kobu Marinated Herring Roe with Light Soy Sauce	2500
⊡	Kizami Namayasai Thin-sliced Vegetable Salad with Japanese Dressing	2600
⊡	Wakame Udo Udo Stalks and WAKAME Seaweed with Vinegar Sauce	2300

SOUP

⊡	Miso-wan Miso Soup	700
	Suppon Soup Clear Soup with Soft Shell Turtle Soup	4800
⊡	Yasai-wan Clear Soup with Thin-sliced Vegetables	2300

SASHIMI

	Hon Maguro Bluefin Tuna Sashimi	current price
	Yamakake Marinated Assorted Sashimi topped with Grated Yam	4500
	Moriawase Assorted Sashimi	current price

YAMAZATO SPECIALITY

⊡	Yu Tofu Boiled Tofu Served with Tasty Soy Sauce	2300

⊡ VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

A LA CARTE

YAMAZATO SPECIALITY · CONTINUED

⊡	Agedashi Tofu Deep-fried Tofu with Light Soy Sauce	2300
	Chawan Mushi Japanese Egg Custard	2300
	Tori Kara-age Deep-fried Marinated Chicken	2500
⊡	Yasai Takiawase Assorted Simmered Seasonal Vegetables	3300

MAIN DISH

	Tempura Moriawase Assorted Tempura	7000
	Sawara Yuko Yaki Grilled Spanish Mackerel with Yuzu Flavor	4500
	Unagi Kabayaki Grilled Eel with Sweet Soy Sauce	11400
	Yakimono Grilled Fish of the Day	current price
	Yakitori Assorted Chicken Skewers	3200
	Sukini Simmered Sliced Beef with Sukiyaki Sauce	12300
	Wagyu Butter Yaki Grilled Fillet of Beef with Butter Sauce	15000

⊡ VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

A LA CARTE

RICE AND NOODLE

⊡	Agemochi Nioroshi Deep-fried Rice Cake in Grated Radish Soup	2800
	Tori Zosui Chicken and Egg Rice Porridge	2200
⊡	Yasai Zosui Thin-sliced Vegetables Rice Porridge	2200
⊡	Yasai Udon Udon Noodle Soup with Vegetables	2500
⊡	Yasai Soba Buckwheat Noodle Soup with Vegetables	2500
	Tempura Udon Udon Noodle Soup with Assorted Tempura	9200
	Tempura Soba Buckwheat Noodle Soup with Assorted Tempura	9200
	Tendon Tempura Bowl Served with Miso Soup and Pickles	8500
	Una-jyu Eel Rice in Lacquer Box Served with Miso Soup	13500

⊡ VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

SUSHI

LUNCH NIGIRI SET
ALL NIGIRI SET COME WITH SALAD, ROLLED SUSHI, ROLLED OMELETTE AND MISO SOUP

KIKYO 19500
15 Pieces of Sushi

SUISEN 15000
10 Pieces of Sushi

SUZURAN 11000
10 Pieces of Sushi

DINNER NIGIRI SET
ALL NIGIRI SET COME WITH SALAD, ROLLED SUSHI, ROLLED OMELETTE AND MISO SOUP

BOTAN 25000
15 Pieces of Sushi

SUSHI COURSE
ALL SUSHI COURSE COME WITH ROLLED SUSHI, ROLLED OMELETTE AND MISO SOUP

OMAKASE 45000
7 Seasonal Dishes, 12 Pieces of Sushi

FUJI 38000
5 Seasonal Dishes, 10 Pieces of Sushi

RIN 30000
3 Seasonal Dishes, 8 Pieces of Sushi

SAI (Lunch) 25000
3 Seasonal Dishes, 8 Pieces of Sushi

VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.

TEMPURA

MENU

MATSU Seasonal Appetizer, Salad, Tempura, Kakiage Tempura, Rice and Dessert	28000
TAKE Appetizer, Salad, Tempura, Kakiage Tempura, Rice and Dessert	23000
UME Appetizer, Salad, Tempura, Rice and Dessert	20000
SAKURA (Lunch Time Only) Appetizer, Salad, Tempura, Kakiage Tempura, Rice and Dessert	12500
Tempura Lunch SET (Lunch Time Only) Appetizer, Salad, Tempura, Rice and Dessert	8800

VEGETARIAN

The price includes consumption tax and 15% service charge. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice. The star mark: Vegetarian menu is also available.