

山里

YAMAZATO
JAPANESE FINE DINING

Ayame Kaiseki

菖蒲会席

Appetizer 前菜

Steamed Shimane white fish with sake, White asparagus, Dicot, Ashitaba, Umami jelly
酒蒸岛根白鱼 白芦笋 独活 明日叶 高汤冻

Soup 汤

Nagasaki shiba shrimp somen, Minced steamed egg, Clear fish soup, Carrot, Mitsuba parsley, Japanese pepper bud
长崎芝虾素面 鸡蛋蓉 清汤 红萝卜 鸭儿芹 木之芽

Oshinogi 凌物

Lightly seared Bungo wagyu sushi, Grated radish citrus vinegar, Ginger
轻烧大分丰后和牛寿司 萝卜蓉酸汁 生姜

Sashimi 刺身

Four kinds of seasonal sashimi
季节刺身四拼

Hassun 八寸

Wakayama sweet fish tempura with marinated fish liver, Akita water shield with Okra and cherry tomato
Oriental pickling melon stuffed with Hokkaido blue king crabmeat, Minced egg and tofu dregs
Lotus root and marinated cod roe, Mashed purple sweet potato
和歌山香鱼天妇罗配腌香鱼肝酱 秋田蕤菜配秋葵 樱桃番茄
北海道花咲蟹酿白瓜 鸡蛋蓉豆腐糜 莲藕明太子 紫薯花寿司

Fried Dish 炸物

Tempura Hokkaido abalone and scallop, Mountain vegetables sauce
北海道鲍鱼 帆立贝 山菜芡汁

Meat Dish 肉料理

Lightly grilled Kagoshima wagyu slice, Grated radish sauce
烤鹿儿岛和牛肉片 萝卜蓉酸汁

Simmered Dish 煮物

Hokkaido greenling fish, Young onion, Spring potato, Snap pea, Young corn, Seaweed sauce
北海道六线鱼 新洋葱 新马铃薯 甜豌豆 玉米笋 青海苔汁

Sushi 主食

Three kinds of nigiri sushi, Red miso soup
手握寿司三件 赤味噌汤

Dessert 甜品

Shizuoka Crown melon, Seasonal fruits, Matcha ice cream
静岡皇冠蜜瓜 时令水果 抹茶雪糕

MOP1,680 per person

每位澳门元 1,680

All prices are in MOP and subject to a 10% service charge.

所有价目以澳门元计算并需另加 10%服务费。