

山里

YAMAZATO
JAPANESE FINE DINING

Ayame Kaiseki

菖蒲会席

Appetizer 前菜

Steamed Shizuoka whitebait, Boiled spring vegetables, Seaweed jelly
静岡小银鱼 春季时蔬 海苔冻

Soup 汤

Mugwort somen, Minced steamed egg and shrimp, Clear fish soup, Carrot, Japanese pepper bud
艾草素面 鲜虾鸡蛋蓉 清汤 胡萝卜 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 salted fish guts, Fried minced egg and tofu dregs
Lotus root and marinated cod roe, Water shield with okra, Crab meat in fruit tomato

Deep-fried firefly squid with seaweed

和歌山香鱼天妇罗配盐渍酱 鸡蛋碎炒豆腐糜 莲藕明太子
蔬菜配秋葵 蟹肉水果番茄 矶部炸海苔荧光鱿鱼

Grilled Dish 烧物

Smoked trout, Chinese yam, Asparagus, Young corn, Kujo onion dressing
烟熏鳟鱼 淮山 芦笋 玉米笋 九条葱酱

Meat 肉料理

Grilled Kagoshima wagyu with grated radish citrus vinegar
烧鹿儿岛和牛 萝卜蓉酸汁

Steamed Dish 蒸物

Steamed egg custard with sea urchin, Broad bean, Grilled eggplant starchy sauce
海胆茶碗蒸 蚕豆 茄子芡汁

Rice 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
静岡皇冠蜜瓜 时令水果

MOP1,680 per person

每位澳门元 1,680

部分菜式或会在不预先通知的情况下更改。

All ingredients are subject to change according to seasonality and availability without advanced notice.

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。