

山里

YAMAZATO
JAPANESE FINE DINING

Mutsuki Kaiseki

睦月会席

Appetizer 前菜

Shrimp, Scallop, Cucumber, Red radish, Sanpokan orange
虾 帆立贝 青瓜 红芯萝卜 三宝柑

Soup 汤

Clear soup, Minced snow crab meat, Rice cake, Seaweed, Carrot, White radish, Shiitake mushroom, Yuzu
越前蟹真丈清汤 年糕 海草 红白萝卜 香菇 柚子

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

Simmered kumquat, Rolled red snapper, Herring roe with canola flower,
Grilled minced chicken, Broiled arrowhead, Persimmon with pickled radish and carrot
蜜煮金橘 鲷鱼卷 希灵鱼子油菜花 松风鸡 甘煮慈菇 柿子配腌红白萝卜

Grilled 烧物

Grilled Spanish mackerel with yuzu sauce, Grilled cod milt
Black beans, Stem lettuce, Yam with plum sauce and salmon roe
柚子香烧鲭鱼 盐烧白子 黑豆 莴笋 梅子淮山配三文鱼子

Meat 肉料理

Saga wagyu sukini
特选佐贺牛寿喜煮

Simmered Dish 煮物

Kyoto shrimp taro, Shrimp, Ginkgo, Shiitake mushroom
京都海老芋 海老 银杏 香菇

Rice 主食

Three kinds of nigiri sushi with 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 抹茶冰淇淋

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加收 10%服务费。