

山里

YAMAZATO
JAPANESE FINE DINING

Uzuki Kaiseki

卯月会席

Appetizer 前菜

Hokkaido helmet crab, Fruit tomato, Fresh onion, Mizuna, Green peas, Sesame vinegar sauce
北海道栗蟹 水果番茄 新洋葱 水菜 青豆 胡麻酸汁

Soup 汤

Clear soup of Aichi clams fish cake, Cherry blossom leaf, Hijiki seaweed, Carrot, Japanese pepper bud
爱知蛤蜊真丈清汤 樱花叶 羊栖菜 红萝卜 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

Fresh potato with marinated squid, White asparagus and cherry salmon roll, Fried tofu and snap pea roll,
Bonito mixed with plum, Broad bean with mashed Japanese yam, Boiled Hijiki seaweed
新马铃薯配腌鱿鱼 白芦笋樱鳟卷 炸甜豆信田卷
鲣鱼拌梅子 蚕豆山药泥 旨煮羊栖菜

Grilled 烧物

Grilled Japanese comb pen shell and Japanese bay scallop, Firefly squid, Wild vegetables
烧平贝 海湾扇贝 荧光鱿鱼 山菜

Meat 肉料理

Lightly grilled Saga wagyu slice served with grated radish sauce
烤佐贺和牛肉片配萝卜蓉酸汁

Fried Dish 炸物

Wakayama sweet fish tempura, Fried Japanese freshwater crab, Japanese pepper with grated radish, Tempura sauce
和歌山香鱼天妇罗 炸沢蟹 山椒萝卜蓉 天妇罗汁

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, 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另加 10%服务费。