A la Carte

New Year's Dishes

| Osechi Moriawase | Assorted Specially Traditional New Year's Dish | ¥8 ,2 00 |
|------------------|--|-----------------|
| Kamo Zoni | Clear Soup with Rice Cake, Duck and Vegetables | 4,500 |
| Nishime | Simmered Vegetables | 4,000 |

Appetizers

| Kizami Namayasai | Thin-sliced Vegetables Salad with Japanese Dressing | ¥ 2, 600 |
|------------------|---|-----------------|
| Wakame Udo | Udo Stalks and WAKAME Seaweed with Vinegar | 2,300 |
| Kanigoma | King Crab Salad with Sesame Mayonnaise | 3,500 |

Soup

| Miso-wan | Miso Soup | ¥700 |
|---------------|--|-------|
| Yasai-wan | Clear Soup with Thin-sliced Vegetables | 2,400 |
| Shiromiso-wan | White Miso Soup with White Fish and Tofu | 2,800 |

Sashimi

| Hon Maguro | Bluefin Tuna Sashimi | current price |
|------------|----------------------|---------------|
| Moriawase | Assorted Sashimi | current price |

The price includes consumption tax and 15% service charge.

Yamazato Speciality

| Tori Kara-age | Deep-fried Marinated Chicken | ¥2,500 |
|-------------------|---|--------|
| Kani Kohra-age | Deep-fried Crab Shell Stuffed with Minched Crab and Fish Paste | 4,000 |
| Tempura Moriawase | Assorted Tempura | 5,900 |

Main Dish

| Tai Aradaki | Simmered Sea Bream Head with Sweet Soy Sauce | ¥8,500 |
|----------------------|--|--------|
| Wagyu Fillet Amiyaki | Grilled Fillet of Japanese Beef with Salt and Pepper | 15,200 |

Rice Porridge and Noodles

| Yasai Zohsui | Vegetable Rice Porridge | ¥2,200 |
|---------------------|--|--------|
| Tori Zohsui | Chicken Rice Porridge | 2,100 |
| Kani Zohsui | King Crab Rice Porridge | 2,600 |
| Soba / Udon | Chilled Buck Wheat Noodles/Wheat Noodles | 2,200 |
| Yasai Soba / Udon | Noodle Soup topped with Vegetables | 2,500 |
| Tempura Udon / Soba | Noodle Soup with Assorted Tempura | 7,900 |
| Tendon | Tempura Bowl served with Miso Soup and Pickles | 7,900 |