

12000

OMAKASE MENU

Amuse Bouche

A small welcome bite from the chef

DRINK PAIRING

+4900

Choice of

Cold Starter

A composed dish of seasonal ingredients

Nozawa Classic Dry Gin + Soda

Vegetable Course

Onsen steamed seasonal vegetables

or

Fish Course

Teppan grilled local river fish

Fratelli Cosmo

Prosecco DOC • Italy

Suki Yaki

Finely sliced Shinshu beef, lightly seared on the teppan, dipped in soy cured egg yolk, wrapped with seasonal vegetables

Followed by

Ichibo Steak

Shinshu beef steak with freshly grated wasabi and seasonal fermented vegetables

Karl Erbes Qualitätswein Trocken

Riesling • Germany

Choose your upgrade

Trapiche Vinyards

Cabernet Sauvignon • Argentina

+3000

Shinshu Apple Fed Sirloin

+4000

Shinshu Apple Fed Beef Eye Fillet

Choice of

Nozawaonsen Teppan Fried Rice

Yuzu Plum Wine

or

Signature Dessert

Prepared on the teppan

Chateau des Eyssards Cuvee

Flavie • France