

12000

OMAKASE MENU

Amuse Bouche

A small welcome bite from the chef

Cold Starter

A composed dish of seasonal ingredients

Vegetable Course

Onsen steamed seasonal vegetables

Fish Course

Teppan grilled local river fish

Suki Yaki

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

Ichibo Steak

Shinshu beef steak with freshly grated wasabi and seasonal fermented vegetables

Choose your upgrade

+3000

Shinshu Apple Fed Sirloin

+4000

Shinshu Apple Fed Beef Eye Fillet

Nozawaonsen Teppan Fried Rice

Signature Dessert

Prepared on the teppan

DRINK PAIRING

+4900

Choice of

Nozawa Classic Dry Gin + Soda

or

Fratelli Cosmo

Prosecco DOC • Italy

Followed by

Karl Erbes Qualitatswein Trocken

Riesling • Germany

Trapiche Vinyards

Cabernet Sauvignon • Argentina

Choice of

Yuzu Plum Wine

or

Chateau des Eyssards Cuvee

Flavie • France