

Assorted Seasonal Appetizers

Pumpkin soup、 Sautéed Pacific saury、 Yonezawa beef fermentated by salt、

Foie gras marinated in miso、 Eggplant Bruschetta、 Chocolate vine marinated in oil、

Apple cooked with mustard 、 Taro Hummus、 Stem broccoli

Primi piatti

(Please choose two types of Homemade pasta per table.)

Handmade gnocchi with lemon cream and myoga sauce

Taliolini with sardines and cherry tomatoes

Lasagna with Yonezawa Beef and Porcini Mushrooms

Orecchiette with Chestnuts and Salsiccia

Risotto with porcini mushroom

Choice of main dishes

Please choose one main dish per person.

Sea bream soup

Yonezawa Beef Tagliata with Herb Sauce (made with parsley that pairs well with meat)

Yonezawa beef cheek simmered in red wine

Sauteed lamb served with roasted Nagano Purple grapes]

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Dolce and Cafe

Five dishes up to pasta 4,000 yen (tax included)

Six dishes with a main dish: 5,500 yen (tax included)

Chef Takasu's Special Course: 7 Dishes - from 8,000 yen

you need a reservation. Reservations available at least one week in advance)

Yamazato Magari

〒992-1205 12735 Sekine, Yonezawa City

Lunch: 11: 30-13: 00L.O.(14:30CLOSE)/ Dinner: 17: 00-20: 00L.O(21:30CLOSE)