

Valentine's Menu

14.2.2020

Shōkuzen-shū

A glass of Crémant de Bourgogne Vitteaut-Alberti Brut

Zensai

Hotate yuzu miso yaki - scallops with yuzu miso sauce

Rōsuto bīfū - slow-roasted sirloin

Renkon hasami-age - lotus root stuffed with white fish, fried in panko

Otsukuri

Sashimi

Akami - bluefin tuna - lean part

King salmon - king salmon

Hiramasa - grouper

Shime Saba - marinated mackerel

Masu ikura - trout caviar

Agemono

Ebi to kinoko no tempura - fried tiger prawns, mushrooms

Sushi

Wagyu nigiri aburi - seared Wagyu A5+ tartare

Pōtowain maguro zuke - bluefin tuna marinated in port wine sauce, chocolate miso from St. John's bread

Yamato maki - grilled freshwater eel, vegetables, aonori seaweed

Desert

Chokorēto hāto

dark chocolate mousse, praline crisps with hazelnuts,
raspberry sauce, fruit

2300 CZK

YAMATO